#	of	Seats	
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Telephone: 308.799 Owner: CITY OF			10-1	IUN		Date:	612	-/9			
Telephone: 508.799 Owner: CITY OF	MON	7	57		/	Score:	1 0		_	_	
Owner: CITY OF	.3590		f Ope	ration(s):	□ Retail	Type of	Type of Inspection:				
Person in charge (PIC): Pe	01-0-0-	Good Service				-					
	BBIETA	1						O Rein	spec	tio	
Inconstant A	ONYCH	Caterer Caterer			□ Comp	laint	□ Inve	stigai	tio		
Inspector: Dener A	EVERY	Othe	r ———			□ New I	Establishment	OHA	CCI	P	
Food Protection Management	T	N C	S	Sanitar	y Facilities					Ŧ	
I PIC Assigned/Knowledgeable/Duties	2-101, 102	(M)	4	25 Seway	Y		f 103 403 404	N	C	1	
FOOD			-	26 Insect	The second secon		5-402, 403, 404		<u> </u>	+	
2 Food and Water from approved source	3 201, 5 101	200	4	a water to the state of the sta	washing facilities/procedure		6-501	139	ļ	+	
3. Food Labeling/containers	3-302, 602		T	28. Plumi		(3	2-301,5-203,203	EDMO	-	+	
OOD PROTECTION				100000	Rooms		5-201, 205		+-	+	
PHF Temperatures	3-401, 402, 403		4		washing methods		6-302, 402, 501 5-202, 6-301		-	+	
Facilities hot & cold holding	3-501	100	4	-	ge/refuse/outside disposal		5-501,502		-	+	
5 PHF Cooked & cooled	3-501	STATE	4	32. Outer o			6-202		-	+	
Cross contamination	3-301, 302, 304		4		des/RodenticideApplication				-	+	
Spoiled foods	3-101, 701	100	2		Walls/Ceilings		6-202, 501, 7-206		-	+	
. Damaged Foods	6-404		2	35. Lightin			6-201, 501	-		+	
. PHF Thawing	3-501		2	36. Ventila	No. Michigan			204	-	1	
Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressin			4-202, 204, 6-202,	304	-	-	
Food Handling	3-301, 304		2	Other	D. William		6-305			L,	
Food temperature measuring device	4-204, 203, 302		1	38 ToxicM	lamials	-	7 201 101	Contract of		-	
rsonal Hygienic Practices					er Advisory		7-201,102	- 4	-	L	
Employee Health	2-201	100	4	40. HSPRo		-	3-603	-	-	-	
Employee Hygiene	2-401, 403		4		mance with HACCP Plans		3-801		\vdash	L	
Employee Clothing	2-304, 2-402			42. Premise	The second secon		8-201,202,203			L	
quipment/Utensils	-			43 Living A		-	6-501	-		L	
Sanitation Methods	4-702, 703		4	44. Linen	0.00		6-202			L	
Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			4-801,802,803				
Food contact surfaces	4-202, 501, 701	1	2		and Grease Cont		6-501	لبل		1	
Non-Food contact surfaces	4-101, 601	+ +	2			r01	Yes	No	N/	/A	
Sponges/wiping cloths	4-101, 901		Ť		nterceptor Inspection		X			-	
Manual/Mechanical ware washing facilities	4-301, 501		+		nterceptor Maintenance Log	1	1				
Equipmen Votensil storage	3-304, 4-903		\forall		nterceptor Signage		13				
Single service articles/Reuse	3-304, 4-502, 904	-+	-	The second second	ng Documentation		X				
Item No.	2 244, 4,205, 304		ٺ	00. Allergen	Awareness Compliance	590.009(G)	X	1000			

Number of Critical Violations ______ These items require IMMEDIATE attention

#	οf	Seats	
π	UI.	Deals	

FOOD ESTABLISHMENT INSPECTION REPORT

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Establishment: BVRNCOAT HI Address: 170	GH SCHOO		Date: 6-5-6	19
119 RUDALLAN	57.		Score:	-
Telephone: 508.799-3132	Type of Operation(s):	☐ Retail	Type of Inspection:	
Owner: BUDNCOAT/WORL		O Mobile	Routine	Reinspection
Person in charge (PIC): - PORVER	☐ Temporary	□ Caterer		☐ Investigation
Inspector: DEMEKA EVERS	☐ Other		New Establishment	

Food Protection Management		IN	C	S
PIC Assigned/Knowledgeable/Duties	2 101, 102	1000		4
FOOD		- Leaves	_	-
2 Food and Water from approved source	3-201_5-101			4
3 Food Labeling/containers	3-302, 602			1
FOOD PROTECTION		_		-
4 PHF Temperatures	3-401, 402, 403	The same		4
5. Facilities hot & cold holding	3-501	188	-	4
6. PHF Cooked & cooled	3-501	100	-	4
7 Cross contamination	3 301, 302, 304	188		4
8 Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404		+	2
10. PHF Thawing	3-501	1-1	-	2
11. Food Protection/Storage	3-303, 305, 306, 6-40	1	\rightarrow	2
12. Food Handling	3-301, 304		-+	2
13 Food temperature measuring device	4-204, 203, 302	+	-	1
Personal Hygienic Practices	1.554,3,0,0,0			-
14. Employee Health	2-201	1000	Т	A
5 Employee Hygiene	2-401, 403	100		4
6. Employee Clothing	2-304, 2-402		\rightarrow	1
Equipment/Utensils				•
7. Sanitation Methods	4-702, 703	1000	-	4
8 Equipment/utensils cleaned & sanitized	4-601, 602, 702	100	+	4
9. Food contact surfaces	4-202, 501, 701		-	2
0. Non-Food contact surfaces	4-101, 601		-	2
1 Sponges/wiping cloths	4-101,901	-+	-	-
2. Manual/Mechanical were washing facilities	4-301, 501	+	-	1
3.Equipment/utensil storage	3-304, 4-903	-		
4. Single service articles/Reuse	3-304, 4-502, 904	+		-

Sanitary Facilities			-	N	C	17
25 Sewage	5	402, 403, 40	4	班包	ř	
26. Insects/Rodents		501	-			r
27. Hand-washing facilities/procedures	2	301,5-203,20	М		-	-
28. Plumbing	-	-201, 205	Ť		-	
29. Toilet Rooms	-	302, 402, 501				
30. Hand-washing methods		202, 6-301	-			
31 Garbage/refuse/outside disposal	5.	501,502	1			
32. Outer openings		202	-	-	\neg	
33. Pesticides/RodenticideApplication	6-	202, 501,7-20	5			
34. Floors/Walls/Ceilings	-	201, 501	-	1		2
35. Lighting	6-2	202, 6-303		-	-	i
36. Ventilation	-	202, 204, 6-202	.304	1	-	
37. Dressing Rooms	6-3			+	-	1
Other	A.		_			-
38. Toxic Materials	7.2	01,102	B	100	- 1	4
39 ConsumerAdvisory	3.6	-	-1		-+	2
40. HSPRequirements	3.8	The second	- 1		\rightarrow	2
11. Conformance with HACCP Plans	8-2	01,202,203	-	-	-	1
2 Premises	6-5		+	+	-+	1
3. Living Areas	6-20	02	+	+	-	i
4. Linen	4-80	01,802,803	+	+	+	i
5. Pets	6-50		-	+	+	1
ats, Oil, and Grease Control		Yes	No		N/A	_
6. Grease Interceptor Inspection		IV	110	T	14/2	À.
7. Grease Interceptor Maintenance Log		10	-	+	-	-
Grease Interceptor Signage		0		+		-
Rendering Documentation		×		+	-	-
Allergen Awareness Compliance \$90.009(0)	1	-	-		

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Ho	T WATER TEMPT OK
PE	misoneron temps ex
PL	ATTIC GROWT AVAILABLE
52.	NV SAFE AND ALLERGEN CENTIFICATET AVAILABLE
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S = Score

Number of Critical Violations Critical Violati

Reinspection Date:_

Establishment: BURNE	COAT	19	10	D		Catton	_ Date:		Page_			
135 BUR	NEDAS	_	.02			,,,	Score		3 . /	7		_
Telephone: 508.799.	2398	Ty	pe o	Ope	ration(s):	C Retail						
Owner: EITY DE	, , ,			Servi			The state of the s	f Inspec	ilion:			
Owner: 6 17 0 6 Person in charge (PIC): 750	work					□ Mobile	2 Rou	tine	C	Rein	spect	ion
Inspector: 4	VT515			orary		□ Caterer	□ Com	ploint	5	Inves	stigat	on
Inspector: OENER A.	EVERN	100	Other				□ New	Establish	tment C	HA	CCF	,
Food Protection Management	T	N	C	S	Sanita	ry Facilities		7	The section is a second			
1 PIC Assigned/Knowledgeable/Duties	2 101, 102			4	25 Sewa	A Section in Contract of the C		T 5 100	403, 404	N	C	S
FOOD					-	ts/Rodents		6.501	403, 464	- 60	1	4
2 Food and Water from approved source	3 201, 5 101			4	27 Hand	washing facilities/proced	ires		-203, 204	- 8	-	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1	28. Plum			5-201.		-	-	4
4 PHF Temperatures			_	-	29. Toilet				402, 501			2
5 Facilities hot & cold holding	3-401, 402, 403	200		4		washingmethods		5-202,6	-301	1	1	2
6. PHF Cooked & cooled	3-501	200		4		ge/refuse/outside disposal		5-501,5	02			2
7 Cross contamination	3 501		-	4	32. Outer			6-202	T. T.	1		1
8 Spoiled foods	3-301, 302, 304		-	4		des/RodenticideApplicati	วก	6-202, 5	01,7-206			T
9. Damaged Foods	3 101, 701 6-404	-	-	2		/Walls/Ceilings		6-201, 50	01			2
10. PHF Thawing	3-501	-		2	35. Lighti			6-202,6-	303			1
1. Food Protection/Storage	3-303, 305, 306, 6-40	-		2	36. Ventila		A-11-	4-202,20	14,6-202,30	4		1
2. Food Handling	3-301, 304	-	-	2	37. Dressir	ng Rooms		6-305				1
3 Food temperature measuring device	4-204, 203, 302	-	\rightarrow	2	Other							
Personal Hygienic Practices	[4 204, 203, 302			I	38 Taxiel			7 201,10	12			4
4 Employee Health	2.201	CONT.	- 1	4		nerAdvisory		3-603		200		2
5 Employee Hygiene	2-401, 403	(0)		4	40. HSPR			3-801		1		2
6. Employee Clothing	2-304, 2-402	-	$^{+}$	-	42. Premise	mance with HACCP Plans		8-201, 20	2,203			1.
quipment/Utensils	1.		-1					6-501		-		ı
Sanitation Methods	4-702, 703	1000	Т	4	43 Living/ 44. Linen	Areas		6-202				
Equipment/utansils cleaned & sanitized	4-601, 602, 702		+	4	45. Pets			4-801,800	2,803	\perp	_	
P. Food contact surfaces	4-202, 501, 701			2		and Course C		6-501				L
). Non-Food contact surfaces	4-101, 601	-	-	2	46 C	, and Grease Con	LT01		-	No	N/	1
. Sponges/wiping cloths	4-101,901	+	-			nterceptor Inspection			>_			
. Manual/Mechanical ware washing facilities	4-301, 501		-	Ħ :		nterceptor Maintenance Le nterceptor Signage	g		×			
Equipment/utensil storage	3-304, 4-903		-		THE RESERVE THE PERSON NAMED IN	ng Documentation			>	-		
. Single service articles/Reuse	3-304, 4-502, 904	T	-	ī	The same of the sa	Awareness Compliance	kon nonce				-	4
Item No.			-Non		- B	The state of the s	p90.009(G)			THE R.	-	
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7 560	V CAFE			2	4	ALLER	-G-7-0	/	William .			
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4 4	V46-1	/	n	4-1	NTE	NANCE	- 5	-por	2-2			
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11												
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Number of Critical Violations

These items require IMMEDIATE attention

S = Score Minus 20 Pts. (See Reverse Side)

Reinspection Date:

Earling December Compared	tablishment: 12		-			PECTION REP	ON 1	Page		of_
Tope of Operation(s): O Retail Type of Inspection: Septiment Type of Inspection: Type of I	droces -	COA9	PA	es	0 501	4001	Date:	6.5	19	
Type of Operation(s):	526 BU	NNCOA	-7-	57	<u></u>		Score:	-		
Description	ephone: 5 0 8 - 7	29.2550	Type	of Op	eration(s):	O Retail	Type of	Inspections		
Person in charge @FIC):	ner: CTTY OF	- uosc	2 Food	Serv	rice	O Mobile	-	mapeetion.	Tax -	
Proof Protection Management	son in charge (PIC):	V5-24	O Tem	norar	ν				□ Rein	
Food Protection Management 2 161 102 4 5 5 5 5 5 5 5 5 5	pector: 5.52/ .52 1	MMEZI			3	U Caterer	□ Comp	laint	□ Inve	stiga
1. PICAss gendificace ledges/bid-Duries FOOD 2. Food and Water from approved source 3. 201, 5-101 4. PHF Preseprentures 3. 301, 502, 504 5. Precoll Lebeling / constaners 3. 301, 302, 602 1. Precoll Lebeling / constaners 3. 301, 302, 502 5. Precoll Lebeling / constaners 3. 301, 302, 304 6. PHF Foodbed & corleta 3. Spoiled foods 5. Precoll Lebeling / containers 5. 301, 302, 304 8. Spoiled foods 5. Precoll Lebeling / containers 6. PHF Foodbed & corleta 7. Precoll Lebeling / containers 8. Spoiled foods 8. Spoiled foods 8. Spoiled foods 9. Damaged Froods 9. Hand washing freeliber/sprecedures 9. Damaged Froods 9. Dama	PERELT.	EVENT	12 Oute	:r 			O New E	stablishment	OHA	CC
1. PIC. Assigned Monocal explosive Source 2. Food and Water from approved source 3. 201 5.101 3. Food Leaking Containers 1 5.307, 602 4. PHF Temperatures 3. 4-01, 407, 403 4. PHF Temperatures 3. 4-01, 407, 403 4. PHF Temperatures 3. 4-01, 407, 403 4. PHF Technical Society Containers 3. 3.901 4. PHF Temperatures 3. 3.901 4. PHF Temperatures 3. 3.901 3. Sponical flowsh 4.	Protection Management		INIC	Is	Sanita	ry Facilities				-
2. Food and Water from approved score 3,201,5401 4 3. Food Labeling / containers 3,302,602 1 3. Food Labeling / containers 3,302,602 1 4. PHF Temperatures 3,401,407,403 4 4. PHF Condact & contain 3,301, 302,304 4 4. Cross constraination 3,301,302,304 4 4. Cross constraination 4,202,302,402 2 4. Pend Protection/Storage 3,300,304 2 4. Proof Protection/Storage 3,300,304 2 4. Proof Protection/Storage 3,300,304 2 4. Proof Protection/Storage 4,204,203,302 1 4. Employee Higher 4,204,203,302 1 4. Employee Condition 4,204,203 1 4. Employee Higher 4,204,203,204,202 1 4. Employ	IC Assigned/Knowledgeable/Duties	2 101 102		-				+	N	C
2. Food and Water from approved source 3.302, 5.101 3. Food Labeling (rountaines) 4. Food Label	market and a second sec			1	-				- 199	_
2-20, 5000 PROTECTION 3-301, 407, 403 4 4 5 5 6 6 6 6 6 6 6 6		3-201, 5-101		4	-					-
A. PHEF Temperatures 3-401, 402, 403 4		1 3-302, 602		1			-	1		-
5. Facilities but & cold habling 3-50 4 4 4 4 4 4 4 4 4					29. Toilet	Rooms				-
5.501.502 1.5			200	4	30. Hand-	washing methods		-		-
1.50			1000	4	31. Garba	ge/refuse/outside disposal		111		-
8. Sported foods			31 6	4	12. Outer	openings			-	-
1.101.701 2 2 34. Roox/Walt/Callings 6-201. 501 2. PMF Thawing 3.501 2 2 35. Lighting 6-202.6-303 2. Food Phandling 3.501, 305, 305, 6-40 2 2 36. Wrallation 4-202.204.6-302 2. Food Intenditing 3.501, 304 2 2 36. Wrallation 4-202.204.6-302 2. Food Intenditing 3.501, 304 2 2 36. Wrallation 4-202.204.6-302 2. Food Intenditing 3.501, 304 2 36. Wrallation 4-202.204.6-302 2. Food Repeature measuring device 4-204, 203, 302 1 3. Employee Health 2.201 4 4. Semployee Cholisis 2.304, 2-402 1 5. Sponjead-wiping clothal 4-702.703 4 6. Food Conduct surfaces 4-202.501, 701 2 7. Food Conduct surfaces 4-202.501, 701 2 8. Spongead-wiping clothal 4-501.601 2 9. Spongea			100	-				-	1	
2	grad PM Supplied to Supplied t		1990	-				1		
3-501 3-50	The state of the s			_	35. Lightir	ng		-		
2 Food Handling				-	-				304	
Decod temperature measuring device				-	-	ng Rooms	- 03- VA			-
Repolyte Health 2-201 4 4 5 Employee Health 2-201 4 5 Employee Health 2-201 4 5 Employee Health 2-201 4 6 5 Employee Health 3-201, 2-402 1 7 7 7 7 7 7 7 7 7				-	F					
Employee Health		14-204, 203, 302		1]				7-201-102	235	
5 Employee Hygiene		3.201	STREET, STREET,	-	-	A STATE OF THE PARTY OF THE PAR		3-603	180	
Semiployee Clothiss				-				3-801	199	
Quipment/Utensils Sanitation Methods 4-702, 703 4 4 4 4 4 4 4 4 4	Ployee Clothing			1	1000	The second section is a second		8-201,202,203		
Sanitation Methods	ment/Utensils	1	. 1 1	4.1				6-501		
Geogrammative consists cleaned & sanutized 4-601, 602, 702 4 4 4 4 5. Pers 4-801, 803, 803 6-501	lation Methods	4-702, 703		4		treas				
Food contact surfaces	ipmenuctensils cleaned & sanitized	4-601, 602, 702		-					1	
Non-Critical C = Critical Sessors 4-101.601 22 4-101.601 22 4-101.601 4-101.901 1 4-101.901		4-202, 501, 701				and Crosse Cont.			1	1
Manual/Mechanical ware washing facilities 4-301, 501		4-101, 601			16 Graval	demanded	.01	Yes	No	N/
Equipment/utensil storage 3-304, 4-903 Single service articles/Reuse 3-304, 4-502, 904 Item No. Item		4-101, 901		1					-	- Annual Property of the Parket
Single service articles/Reuse 3-304, 4-903 3-104, 4-502, 904 Item No. Ite		4-301, 501		E						
Item No. So AllergenAvareness Compliance \$90,009(G)		3-304, 4-903		1//				1		
Them No. PETENS GOVER AVAILABLE PORT 1 C GLOVER AVAILABLE CONVOSACE AND BLUENCON CONVOSACE AND BLUENCON CONVOSACE AND BLUENCON CONTOSE CATOR AVAILABLE MAINTENANCE STATED PORT CONTOSE BETWEEN BOND N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date: mber of Critical Violations	le service anicles/Reuse	3-304, 4-502, 904		1			00.000163	+		
RETRIGORATION TRANSCORE RETRIGORATION TO A STATUS PORT N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date: The property of the pro	m No.	100	-1-1-		- Turning O	or an extensive parties of	50.007(G)			
RETRICTOR A TO TRAPE OK PLATTIC GEOVER AVAILABLE RETRICTOR AVAILABLE REINSPECTION Date: Reinspection Date:	10	- ut	23	~e		Cm 15	01			=
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:						/_				
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	The second	FRIGO	ne 1	12	-01	7200	er	2/5		
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:		4		<u> </u>						\dashv
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	A	~ ~ ~ ~ ~		3	-OVE	TAV	9/6	ARCI		
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	50	no sas	= 65		Ann	21	-			_
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	Con	JIF1	4-7	-	V	And al	1 1 m	200		_
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	- X						7	a L	-	-
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	TT M	AINTEN	-AN	-	5	7-4-7-	71	2		
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	CONT	201	BE	7	ne	BONG	~/			-
N = Non-Critical C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:	211									
mber of Critical Violations Reinspection Date:	- OR	10/	167	2	nir	- KO 0	20	301	19	-
mber of Critical Violations	Non-Critical C = Critica	S = Score	Minu	9 20 1	Pts. (See R	everse Side)	Reinspection	Date:	/	
Most of Citideal Violations	of Critical Violettee	0	1 X	7		11/	- Color		-5	7
se items require IMMEDIATE attention Received By	ems require IMMEDIATE			ecc	Mayard	14 (_	_	11		_

Establishment: Canterb	urg St	101	haul			Date:	Page.		
Address: 129 Ca	rterburry.	C				Score:	6/14/14	NO1	
Telephone: 7993492		Type	e of Ope	ration(s):	□ Retail		NT-	16/0	
Owner: WPS			od Servi		O Mobile		Inspection:		
Person in charge (PIC):	e Kobel		mporary			Routi		□ Rein	spectio
Togodor To		000			□ Caterer	O Comp	laint	□ Inve	stigatio
James you	icot	150	iici			O New E	stablishment	OHA	CCP
Food Protection Management		N	CS	Sanitar	y Facilities	-	T		
1 PIC Assigned/Knowledg exble/Duties	2 101, 102		4	25. Sewa		APP - personal a	C 401 100 48	N	C
FOOD 2 Food and Water from approved source		_			Is/Rodents		5-402, 403, 404	- 100	\vdash
3 Food Labeling /containers	3 201, 5 101		4	27. Hand-	washing facilities/procedure	5	2-301,5-301, 20		-
FOOD PROTECTION	3-302, 602	11		28. Plumb			5-201, 205		
4 PHF Temperatures	3-401, 402, 403	1000	T	29. Toilet			6-302, 402, 501		
5 Facilities hot & cold holding	3-501	100	4		washing methods		5-202, 6-301	V	
6 PHF Cooked & cooled	3-501	138	1	32. Outere	corchise/outside disposal		5-501, 502		
7 Cross contamination	3-301, 302, 304		4	7 Table 10	des/RodenticideApplication	-	6-202	_	
8 Spoiled foods	3 101, 701		2		Walls/Ceilings		6-202, 501, 7-206		
Damaged Foods PHF Thawing	6-404		2	35. Lightin	The state of the s		6-201, 301		1
I. Food Protection/Storage	3-501		2	36. Ventila	tion		4-202,204,6-202,	304	-+
2. Food Handling	3-303, 305, 306, 6-40	-	2	37. Dressin	g Rooms		6-305	-	
3. Food temperature measuring device	3-301, 304 4-204, 203, 302	-+	2	Other					
Personal Hyglenic Practices	4-204, 203, 302		1	38 ToxicM	the second of th		7-201,102	1000	1
4 Employee Health	2 201		4	39 Consum	the same of the sa		3-603		
5 Employee Hygiene	2-401, 403	-	4	40. HSPRE			3-801	249	
6. Employee Clothing	2-304, 2-402	THE R. LEWIS CO., LANSING, MICH.	1	42 Premise	nance with HACCP Plans		8-201, 202, 203		
quipment/Utensils				43 LivingA			6-501		-11
7 Sanitation Methods	4-702, 703		1	44 Linen	1,11		6-202		- 1
Equipment/mensils cleaned & squiuzed	4-601, 602, 702	1	4	45. Pers			4-801,802,803 6-501	\rightarrow	
Non-Food contact surfaces Non-Food contact surfaces	4-202, 501, 701	X	2	Fats, Oil,	and Grease Contr	ol	Yes	No	BI/A
. Spanges/wiping cloths		V	2	46. Grease In	sterceptor Inspection		1	7.10	N/A
Manual/Mechanical ware washing facilities	4-101, 901		1 9	47. Grease In	terceptor Maintenance Log		151	7	
Equipment/utensil storage	3-304, 4-903	-			terceptor Signage			7	
Single service articles/Reuse	3-304, 4-502, 904	-	1		g Documentation		1		
Item No.	1			50. Allergen.	Awareness Compliance	90,009(G)		E EUR	
1) For non- o	pereble Co	oten	1	(=2)					
2/ 1/	077		-,	(0)					
of Replace hand	1 pwel,	by_	hand	wash	Tris (2)]
	Deen	1	1. (nit con	P Vickpo	-/-			
	Great	e -	Tion of	11	Mantagar	0 6	ndific		_
		8)1	1 /		2219	2 14	6 Canfey		
					2121				1
N N O O									
N = Non-Critical C = Critical mber of Critical Violations	S = Score	Min	us 20 Pt	s. (See Re	everse Side)	einspection	DOE N	A	
ese items require IMMEDIATE atten	ition	Re	conved B	By	\leq	Anspected	Ву		

# of Seats	FOOD ESTA	BLI	SHA	/EN	NT INSP	ECTION REPO	RT	Page		of	
Establishment:	AA R	14	250	~		26648	Date:				
Address: ///					_	-48	C C	5-18	5.6	2_	
Telephone: 508.713	The second of th				ration(s):	1	Score:				
	8765					□ Retail	Type of Ins	pection:			
Owner: CITY OF	MORC	1	Pood-S			□ Mobile	Soutine		□ Rein	spect	lon
Person in charge (PIC):	NON	91	Cempo	rary		Caterer Caterer	Complain	ı	O Inves	tigat	ion
Inspector: PENER 4	- reser	00	Other				O New Estal	blishment	- mind the same		-
Food Protection Management		IN	C	S	Sanita	ry Facilities				_	-
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	10000		4					N	C	S
FOOD	1.7,03.11.				25 Sewi	rs/Rodents		402, 403, 403		-	0
2. Food and Water I will approved source	3-201, 5-101	200	T	4	A CONTRACTOR OF THE PARTY OF TH	l-washing facilities/procedures		501 301,5-203-20		ļ	1 4
3. Food Labeling / containers	3-302, 602			1	28. Plum			201, 205	-	1-	1
FOOD PROTECTION					29. Toile	Marie Townson Control of the Control		302, 402, 501		-	2
4 PHF Temperatures	3-401, 402, 403			4	30. Hand	-washing methods		202,6-301	-	1-	2
5 Facilities hot & cold holding	3-501			2		ye/refuse/outsidedityeut		501,502		\vdash	2
6 PHF Cooked & cooled	3-501	153		4	32. Outer	the same of the sa		202	\neg	_	Ť
7 Cross contamination	3-301, 302, 304	25		4	33. Pestic	ides/RodenticideApplication	6-:	202, 501, 7-206	5	1	Ť
8. Spaled foods	3-101, 701	SEG		2	34. Floor	vWalls/Cellings		201, 501			2
9. Damaged Foods	6-404			2	35. Lighti	ng		202.6-303			1
10. PHF Thawing 11. Food Protection/Storage	3-501			2	36. Ventil	ation	4-2	202, 204, 5-202	.304		i
12. Food Handling	3-303, 305, 306, 6-40			2	37. Dressi	ng Rooms		105			i
13.Food temperature measuring device	3-301, 304	_		2	Other					_	-
Personal Hygienic Practices	4-204, 203, 302			1	38 Toxic	Matenals	7.2	01.102	100		14
	1	-	-		39. Cc394	merAdvisory	3-6	03	788		2
14. Employee Health	2-201	90	_	4		equirements	3-8	01			2
15. Employee Hygiene 16. Employee Cinthing	2-401, 403	-	-	4		mance with HACCPPIana	8-2	01,202,203			1
Equipment/Utensils	2-304, 2-402	_		1	12. Premis	cs	6-5	01			1
	Г Б			_	43. Living	Areas	6-2	02			- (
17. Sanitation Methods	4-702, 703	88	1	4	44. Linen		4-8	01,802,803			1
19. Equipment/uts nails cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702	100	_	4	45. Pets	280000000000000000000000000000000000000	6-5	01			1
20. Non-Food contact surfaces	4-202, 501, 701 4-101, 601	-		2		I, and Grease Contr-	ol	Yes	No	N/	A
21. Sponges/wiping cloths		-		2		Interceptor Impoction		X			
22. Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501	+	_	4		Interceptor Maintenance Log		0			
23. Equipment/utensil storage	3-304, 4-903	+				InterceptorSignage		1			
24. Single service articles/Reuse	3-304, 4-502, 904	-	1	-		ing Documentation		><_			
And the same of th	34304, 44302, 904		1		50 Allerge	nAwareness Compliance	0.009(G)	X	(Upota)		
Item No.		-						-		-	
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1 70	4 7		-4	7		10000				\neg	
1 9401	1-5	-	Z	7	ME	- OF IN	- n 5-0	770	2	\neg	
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770	andre		4	49	200	- IN DO	759 M	00.	n		
A 70 71	122	7-5	3	-7	4-	4 11	1706		/		
Hans	nati	49-	- 9	7	NK	BETTO	265	_			
2 01-00	Dan	11	0	6	- 7	4011	100	7	7-0-0	-	6
The state of the s	mpeaye	2-2	- 1	10	TTA	want to	Jaroh	5160	157	-01	200
1	1 CENZ A	-9	70	1	15-1	200-605	7 520	nor	014	1	to
1/2/200	12 6 62	ov	12	-/	FL-A-	12 mor	- An	And	4.60%	at	Mare.
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75 3610	124-6	-	1	~	0 4	rebnet	~	7			
7 11	111111	<u></u>	-	_5	-	AVTILA	-066	-			
8	0 10	-72	->-	4	-	7-0-7	2	all			
21 24	/·-				Y	7	1	/			
N = Non-Critical $C = Critical$	S = Score	A	#Inus	20]	Pts. (See)	Reverse Side)	. /	1	25	7	9
		16	M	, 1	,120	. /	Reinspection I	Date:	63	1	_
Number of Critical Violations		11)	(A A)	W	UPYK	M					
These items require IMMEDIATE atter	ntion	G	Rece	iveld	By	/7	Inspected B	lv		_	
			MOSSON!				mapacted D	<i>' Y</i>			

# of Seats	FOOD ESTA							Page				
Establishment: CHALL	ENGE	ح	Z	12	est	ch cr	Date:	3.20	-/	9		
Address: 15 4AA	Low		1				Score:					
Telephone: 508.799	2.3084	Ty	pe o	f Ope	ration(s):	□ Retall	Туре о	f Inspection:			-	
Owner: WOLC- M	UBLICE	,on	food	Servic	e	☐ Mobile	Rout	Ine	OR	telns	pecU	on.
Person in charge (PIC): Inspector: PEREX		2	Temp	orary		☐ Caterer	O Com	plaint	-		ligati	
Inspector: PEREX 4	SVERT	0	Other	Г				Establishment	_		CP	
		1					GIVEN	Catabiciti	lar	IAC	, C F	
Food Protection Management	7	N	ГC	S	Sanita	ry Facilities		T		M	C	16
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	100	Ť	1	25. Sewa			5-402, 403, 40		N	C	3
FOOD		-			-	ts/Rodents		6-501	*		\vdash	4
2. Food and Water from approved source	3-201, 5-101		1	4		washing facilities/proced	Luese	2-301, 5-203, 20		55	\vdash	-
3. Food Labeling / containers	3-302, 602		1		28. Plum	The second second second	IUILS	5-201, 205	-	- 3	\vdash	4
FOOD PROTECTION		-	-	-	29. Tolle		***************************************	6-302, 402, 50		-	-	1
4 PHF Temperatures	3-401, 402, 403		1	14	1	-washing methods		5-202, 6-301	_	-		2
5. Facilities hot & cold holding	3-501			4	}	ge/refuse/outside dispos	ú	5-501,502	_		-	2
6. PHF Cooked & cooled	3-501	96		4	32. Outer			6-202				1
7 Cross contamination	3-301, 302, 304			4	And the second second	ides/RodenticideApplica	tion	6-202, 501, 7-20	16	-	-	1
8 Spoiled foods	3-101, 701			2		/Walls/Ceilings		6-201, 501	~ -	-		2
9. Damaged Foods	6-404			2	35. Lighti			6-202,6-303	_		-	i
10. PHF Thawing	3-501			2	36. Ventil			4-202, 204, 6-20	2 304		-1	T
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dressi			6-305	2.204		\rightarrow	ì
12. Food Handling	3-301, 304			2	Other							÷
13.Food temperature measuring device	4-204, 203, 302			1	38 Toxic	Materials		7-201,102		Call C		4
Personal Hyglenic Practices					39. Consu	nserAdvisory		3-603		200	-	2
14. Employee Health	2-201			4	-	equirements		3-801		500		2
15. Employee Hygiene	2-401, 403			4	Particular Control of the Control of	mance with HACCP Pla	น	8-201,202,203		-		T
16. Employee Clothing	2-304, 2-402			1	42. Premis	les		6-501			\neg	i
Equipment/Utensils					43. Living	Areas		6-202			\neg	1
17. Sanitation Methods	4-702, 703			4	44. Linen			4-801,802,803				1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	53		4	45. Pets			6-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, Oi	I, and Grease Co	ntrol	Yes	N	lo	N/	A
20. Non-Food contact surfaces	4-101, 601			2	Personal Contraction of the Cont	Interceptor Inspection		1				
21. Sponges/wiping cloths	4-101, 901			1		Interceptor Maintenance	Log		1			
22. Manual/Mechanical ware washing facilities	4-301, 501			1	48. Grease	Interceptor Signage			1		-	-
23.Equipment/utensil storage	3-304, 4-903			1	49. Render	ing Documentation			1	-		
24. Single service articles/Reuse	3-304, 4-502, 904			1	50 Allery	en Awareness Complian	cc \$90,009 (G)	7	200			_
H RET N	BA0 TH- 166A	V.	5 7			N F CHOO Pom	12-00	n ok				

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N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Number of Critical Violations ______ These items require IMMEDIATE attention

Received By

Reinspection Date

# of Seats	FOOD ESTA	BLISH	IME	NT INICO	ECTION REP	ODT			einsp vesti A C		
						ORI	Page		_ 0	of _	
Establishment: CHANG	LER E	45 n	151	レフタ	21	Date:	6.6.	19	,		
114 01	FANDEN	En	57		/	Score:					
Telephone: 508.789.	3572	Type o	of Ope	ration(s):	O Retail	Type of	Inspection:		_		-
Owner: CITY OF		O Knor	Servi	ce	O Mobile	Z Kouti		Ton	-		_
	nisovn.	O Tem	Dorary		□ Caterer			-			
Inspector: DETREK 4	EVERIF	O Othe			G Caterer	□ Comp		_	-		
Food Protection Management		777.7	-	-		I Hew E	Stablishment	Пн	A C	CF	12.2
1 PIC Assigned/Knowledgeable/Duties		NC	1 1		y Facilities			-1	N	C	S
FOOD	2-101, 102		14	25 Sewa			5-402, 403, 40				4
2 Food and Water from approved source	3-201, 5-101		T-1-1	Manual Conference on Conferenc	s/Rodents		6-501		题		4
3. Food Labeling / containers	3-302, 602	2000	-		washing facilities/procedu	res	2-301,5-203, 20	4	235		4
FOOD PROTECTION	10 304, 005	L	11	28. Plumi			5-201, 205				1
4 PHF Temperatures	3-401, 402, 403	4000	4	29. Toilet			6-302, 402, 50				2
5 Facilities hot & cold holding	3-501	200	4		washing methods		5-202, 6-301				2
6 PHF Cooked & cooled	3-501		4		ge/refuse/outside disposal		5-501,502				2
7 Cross contamination	3-301, 302, 304	100	4	32. Outere	penings des/RodenticideApplicatio		6-202				1
8. Spoiled foods	3-101, 701	100	2		Walls/Ceilings	n	6-202, 501,7-20	5	1		1
9. Damaged Foods	6-404		2	35. Lightir	The state of the s		6-201, 501	-	-		2
10. PHF Thawing	3-501		2	36. Ventila			6-202, 6-301	-	-		1
11. Food Protection/Storage	3-303, 305, 306, 6 404		2	37. Dressir			4-202, 204, 6-202	.304	+	-	l
12. Food Handling	3-301, 304		2	Other	5 min		6-305				1
13.Food temperature measuring device	4-204, 203, 302		1	38 Taxich	laterials		7-201,102	600	in.		-
Personal Hygienic Practices				and the same of th	nerAdvisory		3-601	- 0		-	4
14 Employee Health	2-201		4	40. HSPRe			3-801		<u>-</u>	+	2
15 Employee Hygiene	2-401, 403		4		nance with HACCP Plans		8-201, 202, 203		-	+	2
16. Employee Clothing Equipment/Utensils	2-304, 2-402		1	42. Premise	Particular de la Contraction d		6-501	+-	+	+	1
7. Sanitation Methods			-	43. Living A	reas		6-202		+	+	
8. Equipment/utensils cleaned & sanitized	4-702, 703		4	44. Linen			4-801,802,803	+	+	+	i
9. Pood contact surfaces	4-601, 602, 702		4	45. Pets			6-501	_	+	-	Ħ
O. Non-Food contact surfaces	4-202, 501, 701	-	2	Fats, Oil	and Grease Con	irol	Yes	No		N/	
1. Sponges/wiping cloths	4-101, 601	\rightarrow \downarrow	2	46. Grease L	sterceptor Inspection		10		1	1412	_
Manual/Mechanical ware washing facilities	4-101, 901	\rightarrow			terceptor Maintenance Lo	8	2		\neg	_	-
3. Equipment/utensil storage	4-301, 501		1	48 Grease L	terceptor Signage		32		+	-	-
4. Single service articles/Reuse	3-304, 4-903		_	The second section is not a second section in the section is not a second section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section is not a section in the section in the section in the section is not a section in the section in the section in the section is not a section in the section in the section in the section is not a section in the section in the section in the section is not a section in the section i	g Documentation		~		+		
	3-304, 4-302, 904		ı j	50 Alberger	Awareness Compliance	590.009(G)	120			_	\neg
Hem No. HOT ROT PLAT	166n	62	-0 -0	vor	mpr Temp tra	OK.	BLG				-
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C = Critical

S = Score

Minus/20 Pes (See Reverse Side)

Reinspection Date:

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Number of Critical Violations ______ These items require IMMEDIATE attention

# of Seats	FOOD ESTA	D1 1	СП	BACA I	F (N)05	EOTION D							
100000000000000000000000000000000000000						ECTION REP	PORT		Page_		O	f	
Establishment: 440	ocen_	1	4	6	VE	7	Date	-	5.17	. /	9		
2 2 2 24	ANDLE	- >	_	57			Scor	e:			/		-
Telephone: 508.79	3453	Ty	pe of	Opera	ation(s):	□ Retail			spection:		-	_	
Owner: DITVOE	and so	45	ood	Service		□ Mobile			shection:				
Person in charge (PIC):	LEW	-		огагу			28/26			O Rei			
Inspector: DENER A	ATELL		ther			O Caterer	O Co	mplair	nt	□ Inv	esti	gati	on
	EVERY	100	uner				□ Ne	w Esta	blishment	OHA	C	C P	
Food Protection Management	T	N	C	S	Sanitar	y Facilities	777	-	-	-			
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	1888		4	25. Sewas			-	402, 403, 404	1	4	C	S
FOOD						s/Rodents	THE STATE OF THE S	1	-501		1		4
2 Food and Water from approved source	3-201, 5-101			4	27. Hand-	washing facilities/procedu	ures	-	301, 5-203, 204	- 10	1	\neg	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1	28. Plumb				-201, 205	-	-	-	1
4. PHF Temperatures	12 (2) (2)				29. Toilet				302, 402, 501	+	+	\dashv	2
5 Facilities hot & cold holding	3-401, 402, 403	100	_	4		washing methods		5.	202, 6-301		+	-	2
6. PHF Cooked & coaled	3.501		-	4	31. Garbag	ge/refuse/outside disposal		5-	501, 502		Ť	7	2
7 Cross contamination	3-501		-	4	32 Outer o			6-	202		1	7	1
8 Spailed foods	3-101, 701		-	4		des/RodenticideApplication	Off.	6-:	202, 501,7-206		T		1
9. Damaged Foods	6-404	-	-+	2		Walls/Ceilings		5-3	201, 501				2 ,
10. PHF Thawing	3-501	+	-+	2	35. Lightin				202,6-303	1			ı
11. Food Protection/Storage	3-303, 305, 306, 6-403	-	\rightarrow	_	 Ventiler Dressin 	1,300		-	202, 204, 6-202,	304			1
12. Food Handling	3-301, 304	+	-	_	Other	grooms		6-3	305		1		L
13 Food temperature measuring device	4-204, 203, 302		1		38 Toxic M	Interiale				-		-	-
Personal Hygienic Practices		-			39 Consum				201, 102	- 18	1	4	4
14 Employee Health	2 201	24/4	T		40. HSPRed			3-6		- 186	H	-	2
15 Employee Hygrene	2-401, 403					nance with HACCP Plans			01,202,203	1000	-		2
16. Employee Clothing	2-304, 2-402				12. Premise:			6-5		+	+	-	1
Equipment/Utensils					3. LivingA	педз		6-2		+	+	+	
17 Sanitation Methods	4-702, 703			4	44. Linen			_	01,802,803		+	_	1
18 Equipment/utensils cleaned & sanutized 19 Food contact surfaces	4-601, 602, 702		-		15. Pets			6-50		1	┢	+	1
20. Non-Food contact surfaces	4-202, 501, 701	+		2]	Fats, Oil,	and Grease Con	trol		Yes	No	1	N/A	
21. Sponges/wiping cloths	4-101, 601	-	-	2	6. Grease In	terceptor Inspection					T		7
22. Manual/Mechanical ware washing facilities	4-101, 901	+	+			terceptor Maintenance Lo	g				1		
3.Equipment/utensil storage	3-304, 4-903	+	_			terceptor Signage					T		7
14. Single service articles/Reuse	3-304, 4-502, 904	+	-			g Documentation			4				\neg
Time No.			1		0. Altergen	Awareness Compliance	590.009(G)			REUE			
Item No.							The second second	-	-	-	-	-	=
* HOT * RUN * PLAT	MEN	72 *-	7.2	P	V :	10mp		De Ac					
* 9437	CON	1	n	00	8/1	DONO	m	01	vy Kr	-	_		
7 52700	onne		<i>a</i> ,	15	3	44	14	V	465				
06		_							-	- /-	-		

C = Critical

S = Score

N = Non-Critical

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

Establishment: CLARC Address:	MONT	14	10	000	ens .	Date:	6.6.1	-0		_
() Combany	rem 6	Ny				Score:	1	/		_
	1.3668	Туре	of Of	peration(s):	O Retail	Type o	[Inspection:			-
Owner: OITY OF	west	O Fo	od Ser	vice	☐ Mobile	Rout				
Person in charge (PIC):	167242	☐ Te	mporai	гу	☐ Caterer			□ Rein	****	_
Inspector: PEREKA	51500	Q 01		-	- Caterer	Com		□ Inves	tiga	ıtlo
			*****			□ New i	Establishment	DHA	C C	P
ood Protection Management		N	CS	Sanita	ry Facilities		7	N	TC	T
1 PIC Assigned/Knowledgeable/Duties	2-101, 192		14	25. Sewa	ıga.		5-402, 403, 404	1000	1	+
2 Food and Water from approved source	12.401 5.101	man -		The second second	ts/Rodents		6-501	100	-	+
3. Food Labeling / containers	3-201, 5-101 3-302, 602	1988	4		washing facilities/proced	ires	2-301, 5-203, 204			†
OOD PROTECTION	3-302, 002			28. Plum	Charles San Control of the Control o		5-201, 205			1
PHF Temperatures	3-401, 402, 403	Sec.	T	29. Toile	The state of the s		6-302, 402, 501			T
Facilities hot & cold holding	3-501	100	4		washing methods		5-202, 6-301			
. PHF Cooked & cooled	3-501	200	4		ge/refuse/outside disposal		5-501,502			I
Cross contamination	3-301, 302, 304	500	4	32. Outer			6-202		i v	I
Spoiled foods	3-101, 701		2		des/RodenticideApplicati	on	6-202, 501,7-206			I
Damaged Foods	6-404	Total Control	2	The second secon	/Walls/Ceilings		6-201, 501			
PHF Thawing	3-501	+	2	35. Lighti 36. Ventili	No.		6-202,6-303			
Food Protection/Storage	3-303, 305, 306, 6-40	+	2	37. Dressi			4-202.204.6-202.3	04	-	
Food Handling	3-301, 304		2	Other	IE KOONS		6-305			
Food temperature measuring device	4-204, 203, 302	-	+-	38 Taxich	Saleriale		T	-		
rsonal Hygienic Practices					ner Advisory		7-201,102			4
Employee Health	2-201	98	14	40. HSPR			3-603			2
Employee Hygiene	2-401, 403		1		mance with HACCPPlans		3-801			2
Employee Clothing	2-304, 2-402			42. Premise			8-201, 202, 203	-		1
uipment/Utensils		-		43. Living			6-501			1
Sanitation Methods	4-702, 703		[4]	44. Linen	11645		6-202	-		1
Equipment/utensils cleaned & sanitized	4-601, 602, 702	-	4	45. Pets			4-801,802,803	\perp		1
Food contact surfaces	4-202, 501, 701		2		, and Grease Con	AI	6-501			1
Non-Food contact surfaces	4-101, 601		2		nterceptor Inspection	trei	Yes	No	N	/A
Sponges/wiping cloths	4-101, 901		1		nterceptor Maintenance Lo		- >			
Manual/Mechanical ware washing facilities	4-301, 501				nterceptor Signage	g		-1		
quipmenVutensil storage	3-304, 4-903		T		ng Documentation		1 8		_	
Single service articles/Reuse	3-304, 4-502, 904		1		Awareness Compliance	F00 000 (C)				
Item No.	- Lander Land			Por Penalger	Towns Computance	pa0700a(C)		AVE.	-	things:
* HOT	4750 2160m		70		- 012					
* pur		2	ov		AVATLA					
	SAFO		47	~0	aren	con	HLY			
OH	- 70	0	-76			2 6	2019			
I = Non-Critical C = Critical	S = Score	_			everse 8(de)	Reinspectio	2		1	

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FOOD ESTABLISHMENT INSPECTION REPORT

Page	of	
b		

Establishment: CLA-RK STR	EET SO	-4001	Date: 6.13.	19
Address: 280 CLARY (TREET	-	Score:	
	Type of Operation(s):	□ Retail	Type of Inspection:	
	Enod Service	O Mobile	Soutine	☐ Reinspection
TTVEN	☐ Temporary	☐ Caterer	□ Complaint	O Investigation
Inspector: DENER A EVERY	□ Other		O New Establishment	

Food Protection Management		IN	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	10/6		4
FOOD				
2 Food and Water from approved source	3 201, 5 101			4
3. Food Labeling / containers	3-302, 602			1
FOOD PROTECTION				-
4. PHF Temperatures	3-401, 402, 403	1000	ГΤ	4
5 Facilities hot & cold holding	3 501	300		4
6. PHF Cooked & cooled	3 501	100		4
7 Cross contamination	3-301, 302, 304	圖		4
8 Spoiled foods	3-101, 701		1	2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501		1	2
11 Food Protection/Storage	3-303, 305, 306, 6-40	4		2
12. Food Handling	3-301, 304			2
3.Food temperature measuring device	4-204, 203, 302	1	1	1
Personal Hygienic Practices		-		
4 Employee Health	2 201	500		4
5 Employee Hygiene	2-401, 403			4
6. Employee Clothing	2-304, 2-402		-	1
Equipment/Utensils		-		-
7. Sanitation Methods	4-702, 703		T	4
8 Equipment/utensils cleaned & sanitized	4-601, 602, 702		\pm	4
9. Food contact surfaces	4-202, 501, 701		1	2
Non-Food contact surfaces	4-101, 601		_	2
1. Sponges/wiping cloths	4-101, 901		-	T
2. Manual/Mechanical ware washing facilities	4-301, 501		\pm	i
3. Equipment/utensil storage	3-304, 4-903		+	Ħ
4. Single service articles/Reuse	3-304, 4-502, 904	1		

Number of Critical Violations
These items require IMMEDIATE attention

Sanitary Facilities			1	N	C	T
25 Sewage	5	402, 403, 404	1		ř	1
26 Insects/Rodents		501	-1			t
27. Hand-washing facilities/procedures	12	301,5-201,20-		300		1
28. Plumbing	5	-201, 205	f	-		t
29. Toilet Rooms	6	302, 402, 501				+
30. Hand-washing methods		202, 6-301	-			
31 Garbage/refuse/outside disposal	5	501,502		-		
2. Outeropenings		202	-			
33. Pesticides/RodenticideApplication	6.	202, 501,7-206				
34. Floors/Walls/Ceilings		201, 501	+	1		1
35. Lighting		202,6-303	\rightarrow	-	-	1
36. Ventilation	4-	202,204,6-202	304			1
77. Dressing Rooms		305	-	-	\neg	
Other			-			
8. Toxic Materials	7-:	201, 102	T	000	T	4
9 ConsumerAdvisory	3-6	603			\neg	2
HSPRequirements	3-8	k01			-	2
1. Conformance with HACCP Plans	8-2	01,202,203	-	-	\dashv	ī
2. Premises	6-5		-	7	-	1
Living Areas	6-2	02	_	\forall	-+	1
4. Linen	4-8	01,802,803	+	\dashv	+	1
5. Pets	6-5		1	+	-	÷
ats, Oil, and Grease Control		Yes	Ne	-	N/	Δ
6. Grease Interceptor Inspection	10.5		-	T	-	2
. Grease Interceptor Maintenance Log				7		
Grease Interceptor Signage				-	-	_
. Rendering Documentation		/		\rightarrow	-	_

m No.	
X	HOT WATER TEMPT OR
1	,
	RETRIGORATION TEMPTOR
	PLATTIC GLOVES/HAIR NOTO
- X	per control Done monthly
1	SON SAFE AND ARIONOON CONTIFICATED AVAILABLE
	A) II
8	to penmit For 2019
Non-Critical	C = Critical S = Score Minus 20 Pts. (See Reverse Side) Reinspection Date:

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of Sears

FOOD ESTABLISHMENT INSPECTION REPORT

D	c
Page	to

Fedeblishment.					ECTION REP	OR I			of
Establishment: LOLV		PA	12,	K S	CHOOL	Date:	6-17	19	
Address: 75	PVEZO	- 57	<			Score:	P-5	-	
Telephone: 508 . 799	7.3493	Type	f Ope	ration(s):	O Retail	Type of	f Inspection:		-
Owner: CFTY OF	-work	18 France	Service	e	☐ Mobile	Rout		□ Pole	spection
Person in charge (PIC):	m my	O Tem			□ Caterer				
	VINE	Othe			G Caterer	Comp			stigation
Inspector: Strong	EVER	TO Othe	F			O New 1	Establishment	QHA	CCP
Food Protection Management	1	NC	S	Sanita	ry Facilities		T	IN	CS
1 PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25. Sewa			5-402, 403, 404		4
FOOD				26 Insec	ts/Rodents		6-501		4
2 Food and Water from approved source	3-201, 5-101		4	27. Hand	-washing facilities/procedu	12.5	2-301,5-203, 20	14	1 4
3. Food Labeling/containers	3-302, 602		1	28. Plum	The state of the s	- NV-10700 0	5-201, 205		1
FOOD PROTECTION		-		29. Toiles	Rooms		6-302, 402, 501		2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand	washing methods		5-202, 6-301		2
5 Facilities hot & cold holding	3-501	387	4		ge/refuse/outside disposal		5-501,502		1 2
6 PHF Cooked & cooled	3.501	63	4	32. Outer		11222	6-202		l i
7. Cross contamination 8 Spailed foods	3-301, 302, 304		4		ides/RodenticideApplicatio	n	6-202, 501,7-200	6	
9. Damaged Foods	3-101, 701 6-404	(more)	2		/Walls/Ceilings		6-201, 501		2
O. PHF Thawing	3-501		2	35. Lighti	Territoria de la composición della composición d		6-202,6-303] [[
1. Food Protection/Storage	3-303, 305, 306, 6-40		2	36. Ventila			4-202, 204, 6-202	2,304	1
2. Food Handling	3-301, 304		2	37. Dressi	ng Rooms		6-305		L
3. Food temperature measuring device	4-204, 203, 302		2	Other					
ersonal Hygienic Practices	14-204, 203, 302			38. Toxich			7-201, 102	- 800	4
Employee Health	2-201	100	4		merAdvisory		3-603	- 68	2
5. Employee Hygiene	2-401, 403	98	4		equirements mance with HACCP Plans		3-801	- SHOW	2
5. Employee Clothing	2-304, 2-402		ī	42. Premis			8-201,202,203		1
quipment/Utensils	- ului-			43 Living			6-501	-	
7 Sanitation Methods	4-702, 703	SSE:	4	44. Linen	1100		6-202 4-801,802,803	+-	
Equipment/utensits cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501	\rightarrow	
). Food contact surfaces	4-202, 501, 701		2		l, and Grease Con	trol	Yes	No	N/A
Non-Food contact surfaces	4-101,601		2		Interceptor Inspection	1101	Tes	140	IVA
. Sponges/wiping cloths	4-101,901		T		Interceptor Maintenance Lo	et .	-		
. Manual/Mechanical ware washing facilities	4-301, 501		Т '		Interceptor Signage	6			
.Equipment/utensil storage	3-304, 4-903		E	-	ing Documentation				
. Single service articles/Reuse	3-304, 4-502, 904		1		nAwareness Compliance	590.009(G)	4-	SERVICE	
Item No.						(0)			
								-	
X 401	cr AT	572_	7	2-22	10- 0	1/			
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Plan	TTC			VET	14-4-2	1 1	101	·	
	AVAT	LA	96	1				2-10	
TEPET	7	ons	N	0	DONE	no	WIN	7-1/	,
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1	nv ta				10 A	u	26-5	2-	
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8).	01011				***************************************				
01/					*************	-	201	G	
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Number of Critical Violations ______ These items require IMMEDIATE attention

S = Score

Minus 20 Pts. (See Reverse Side)

Establishment: DOHE	071	1	7	- 11	0	- 11 1	Date:	1.7	_	//	3
Addmonn a a a						4001		62	6 1	_2	
F77 641	61421	100	~	2	372	2-6-67	Score:				
Telephone: 508.799	.3270	13				□ Retail	Type of	Inspection:			
Owner: CITY OF a	vonc:	120	cood !	Servic	ę	□ Mobile	Routi	ne	□R	elnsp	ection
Owner: CITY OF OR Person in charge (PIC): 200	7030	01	Cemp	orary		☐ Caterer	O Comp	leint	-		gation
Inspector: DENEX A	eveno		Other			L		stablishment	-	-	
Food Protection Management	de an army de la company	1 11			G					-	-
PIC Assigned/Knowledgeable/Duties	2 101 102	N	C	S		ry Facilities				N	C
FOOD	2-101, 102	112	<u> </u>		25. Sewa			5-402, 403, 40	14	100	
2. Food and Water from approved source	3-201, 5-101	10000		3	1	ts/Rodents		6-501		圖-	
3. Food Labeling / containers	3-302, 602	-	\vdash	$\overline{}$	28. Plum	-washing facilities/procedure	3	2-301,5-203,2	04	100000	-
OOD PROTECTION	2.200, 1.02	_			29 Toile			5-201, 205		-	-
4. PHF Temperatures	3-401, 402, 403	1500		4		-washing methods		6-302, 402, 5	11	-	
5. Facilities hot & cold holding	3-501			4	-	age/refuse/outsidedisposal		5-202,6-301 5-501,502		-	+
6. PHF Cooked & cooled	3-501			4	32. Outer			6-202			-
7. Cross contamination	3-301, 302, 304	100		4		ides/RodenticideApplication		6-202, 501,7-2	06		
8 Spoiled foods	3-101, 701			2		Walls/Ceilings		6-201, 501	-	-	+
9. Damaged Foods	6-404			2	35. Lighti	ing		6-202, 6-303		-	
PHF Thawlog	3-501			2	36. Ventil	±tion		4-202, 204, 6-2	02,304		
. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ingRooms		6-305			
Food Handling	3-301, 304			2	Other						
Food temperature measuring device	4-204, 203, 302			1	38 Toxic	Maienals		7-201,102		100	1
ersonal Hygienic Practices		-			39 Consu	imerAdvisory		3-603			2 2
1. Employee Health	2-201			4		Requirements		3-B())			
Employee Hygiene	2-401, 403	Eye)	_	4		mance with HACCP Plans		8-201, 202, 203			
Employee Clothing quipment/Utensils	2-304, 2-402		_		42. Premi			6-501			
	F		т		43 Living			6-202	_	_	
7. Sanitation Methods 8. Equipment/stensils cleaned & sanitized	4-702, 703		-	4	44 Linen			4-801,802,803	_	\rightarrow	
Food contact surfaces	4-601, 602, 702 4-202, 501, 701	20160	\rightarrow	4	45. Pets			6-501			11
Non-Food contact surfaces	4-101, 601	-	\dashv	2		il, and Grease Con	trol	Yes	a N	0	N/A
. Sponges/wiping cloths	4-101, 901	\dashv	-	Ť	Process of the second	Interceptor Inspection		- X			
. Manual/Mechanical ware washing facilities	4-301, 501			\dashv		Interceptor Maintenance Lo	g	- 3	_	-	
Equipment/utensil storage	3-304, 4-903	-	-	-		Interceptor Signage		_ X	-		
. Single service articles/Reuse	3-304, 4-502, 904	-		il		ring Documentation	Tun aga imi	_ <	1000	10000	
Westernament of the second		بليدت			50. Allerg	en Awareness Compliance	\$90,009(G)		15.65	SEL	
Item No.									-	-	-
1. CLEAN O	474	4	m	d	540	15120	24	2-			
Mover	RIAZ	G	-9	-1		29NEB	100	UFIN	5	34.	SYS
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75 0707	and	6	P2	- 7	-M	1/5	OK_				
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DETT	600		777			100			2 12		-
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	The state of the s	diam'r.		- Day					-0)		

Number of Critical Violations ______
These items require IMMEDIATE attention

C = Critical

S = Score

N = Non-Critical

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

23 NO1	THAI	-4	6	4	NO	014 (1	/	Date: Score:	6-10	2 1	7	
Telephone: 508 . 799	.3868	1			eration(s):	C Retail		Type of l	inspection:			
Owner: CITY OF	work	OF	cod	Servi	ice	☐ Mobile		□ Routine	e	□ Rei	nspec	tion
Person in charge (PIC):	AMORE	07	emp	ثاهاه	y	□ Caterer		□ Compla	tint	O Inv		-
Inspector: DENEK-A	EVERU	00	ther	•					tablishment	OHA		_
Food Protection Management		N	C	S	Cantto	The allies					- Wateres	-
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	2000	-	2	25 Sewa	ry Facilities				1	V C	
FOOD				لنا		gc t√Rodents			5-402, 403, 40		88-	_
2. Food and Water from approved source	3-201, 5-101	1090		4		washing facilities/pr	en nadaras		6-501		10-	-1-
3. Food Labeling / containers	3-302, 602		-	1	28. Plum		occures		2-301, 5-203, 20	4		-
FOOD PROTECTION				لسنسا	29. Toilet				5-201, 205 6-302, 402, 50		-	+
4. PHF Temperatures	3,401, 402, 403			4	- who compressed and	washing methods			5-202, 402, 30	-		+
5. Facilities hat & cold halding	3-501	2200		4		ge/refuse/outside dis	inosal		5-501,502		+-	1 2
6. PHF Cooked & cooled	34501	17.6		7	32. Outer				6-202	-	+	+;
7 Cross contamination	3-301, 302, 304			4		ides/RodenticideApp	lication		6-202, 501, 7-20	6	-	+;
8 Spailed foods	3-101, 701	(30)		2		/Walls/Ceilings			6-201, 501	_	+	1 2
9. Damaged Foods	6-404			2	35. Lighti	ng			6-202,6-303		_	1
10. PHF Thawing 11. Food Protection/Storage	3-501	_		2	36. Ventil:	uion			4-202, 204, 6-207	2.304	1	ti
12. Food Handling	3-303, 305, 306, 6-40			2	37. Dressi	ng Rooms			6-305		1	1
3.Food temperature measuring device	3-301, 304	_	_	2	Other							
ersonal Hygienic Practices	4-204, 203, 302	_1		1	38 Toxich	dateriala			7-201.102	(5)		4
4. Employee Health	Taxii I	10007	_		39. Consu	merAdvisory			3-603			12
5. Employee Hyriene	2-201		-	4	40. HSPR	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN			3-801			1
6. Employee Clothing	2-401, 403 2-304, 2-402	-	-+	-	The second second	mance with HACCP	Plans		8-201, 202, 203		1	1
Equipment/Utensils	12-304, 2-402	1	_1	1	42. Premis			-	6-501			1
7. Sanitation Methods	4-702, 703		Т		43. Living	Areas			6-202			1
8. Equipment/utensils cleaned & santized	4-601, 602, 702		+	4	44. Linen 45. Peti				4-801,802,803	-		1
9. Food contact surfaces	4-202, 501, 701	-	-	2	-	l and Change	Control		6-501	_ Į	1_	1
0. Non-Food coptact surfaces	4-101, 601	_	-	2		, and Grease			Yes	No	1	I/A
L. Sponges/wiping cloths	4-101, 901		\neg			Interceptor Inspectio Interceptor Maintens			_	-	+	
2. Manual/Mechanical ware washing facilities	4-301, 501		1			Interceptor Signage	vice Log			/	-	_
Equipment/utensil storage	3-304, 4-903			T		ing Documentation		-	/		-	
. Single service articles/Reuse	3-304, 4-502, 904		7	1			u Ima		_<	ALC: N		
Item No.	1 1				DO. Mucche	nAwareness Comp	nance 1900	009(G)		See has		
1		-	_									1
X Hor	- WATE		_	7	7-201	050	L					
						000					_	
PET	216-6-12 :	25	-	0.	11/	For	33	A				
7	-James	-	01	-	-		Carrie Cong	11	-			
			-								-	
DL	TTTC	6	-2	0	ver	144	11	NE	7		-	
	AVAT	1	A	6	40	- Carlo				**		
					-				·			

N = Non-Critical C = Critical S = Score Minus 20 Pts. (Sec Reverse Side) Reinspection Date:

Number of Critical Violations _____ These items require IMMEDIATE attention

Received By

Telephone: SOS - PO 352	100+ Scho					24	Date:	411-	1 1 1 1			
Telephone: SOS - FROUST?							Score:		, ()			
	7	Ty	pe of	Ope	ration(s):	□ Retail	Type of	Inche	otion	_	-44	
Owner: School nothing		_		Service		☐ Mobile						_
Person in charge (PIC): Nanco	1 1-11 2 61'			огогу			Routi				nspec	_
Inspectorial	1 Isilactli					□ Caterer	□ Comp	laInt		O Inv	estiga	tion
Inspector: Tora Walana	Иа	100	Other				□ New B	stabil	shment	DHA	CC	P
Food Protection Management	T	IN	To		[C 1			1500				-
PIC Assigned/Knowledgeable/Duties	2-101, 102	14	C	S		ry Facilities		-		1	I C	S
FOOD	2-101, 102	1000	1		25. Sewa			-	2, 403, 404	- 1	10	14
2. Food and Water from approved source	3-201, 5-101	700				ts/Rodents		6-50		_		4
3. Food Labeling / containers	3-302, 602	1000	\vdash	-		washing facilities/proced	ires	+-	.5-203, 364	- 2		4
FOOD PROTECTION	1	<u></u>			28. Plum 29. Toilei			-	, 205			1
4. PHF Temperatures	3-401, 402, 403	100	1	d 1		washing methods	-V-IRAN-1		. 402, 501	-		2
5. Facilities hot & cold holding	3-501	臑	-	1	-	ge/refuse/outside disposal		-	,6-301		-	2
6 PHF Cooked & cooled	3,501	Mili		4	32. Outer			5-501	-	_		2
7. Cross contamination	3-301, 302, 304	题	\vdash	4		des/RodenticideApplicati		6-202		-	-	1
8 Spoiled foods	3-101, 701			2		/Walls/Ceilings	on	1	501,7-206	-	-	1
9. Damaged Foods	6-404			2	35. Lightis			6-201		-	-	2
O. PHF Thowing	3-501			2	36. Ventile				6-303	-	-	1
1. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dressi			-	204,6-202,	304	-	1
2. Food Handling	3-301, 304			2	Other	ing ItoOsia	· · · · · · · · · · · · · · · · · · ·	6-305				1
3. Food temperature measuring device	4-204, 203, 302			1	38 Toxich	doteriole		12.000	100	Tall		1
ersonal Hygienic Practices					The state of the latest designation of the l	nerAdvisory		7-201.	102	- 50	-	4
4. Employee Health	2-201			4	40. HSPR		-	3-603		(0)	-	2
5. Employee Hygiene	2-401, 403			4		mance with HACCPPlans		3-801	202,203	199	-	2
i. Employee Clothing	2-304, 2-402			1	42. Premis			6-501	202,243	+	+-	1
quipment/Utensils			-	- Constant	43 Living	The state of the s		6-202			+	+
7. Sanitation Methods	4-702, 703			1	44. Linen			1	802, 803	+-	-	1
B. Equipment/utensils cleaned & sanitized	4-601, 602, 702	30	-	4	45. Pets			6-501	002,003	-	+-	1
. Food contact surfaces	4-202, 501, 701			2	Fats, Oil	, and Grease Co	itrol	1000	Yes	No	- N	I.
. Non-Food contact surfaces	4-101, 601			2		Interceptor Inspection		-1	163	140	14	/A
. Sponges/wiping cloths	4-101.901			1		Interceptor Maintenance I	0.0	-1			+	-1-
. Manual/Mechanical ware washing facilities	4-301, 501			1	48. Grease!	Interceptor Signage				-	+	-
	0.000 1.001	1		I		ng Documentation		-			-	_
Equipment/utensil storage	3-304, 4-903											
	3-304, 4-502, 904	1		1	50. Allerge	nAwareness Compliance	Fuo orus co		7	Marie Bar		-

NO.	volations for	nd dunn	e in spection	2
Extermino	an Ilmort	NO ISSUES	Seen at	Inspection
Kitchen	sanitary -	HOT HOD-	temp - goo	d
	~~			

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Received By

Reinspection Date:

And Moroman Inspected By

Number of Critical Violations
These items require IMMEDIATE attention

	FOOD ESTAI	BLISH	MENT	INSP	ECTION REPO	RT	Page		0	of _	
Establishment: FORES;	- GRO	VE	MI	001	-	Date:	6.2-6	. /	0	_	
Address: 495 G	BOVE	-		-		Score:	100	. 6	_	-	
Telephone: 508.799	-3420	Type of	Onera	tion(s):	□ Retail			_			
Owner:	3720	Food	F				Inspection:	_			-
Owner: CITY OF C	ronc,	1			O Mobile	Koutin	e	Oi	Reins	pecti	on
Person in charge (PIC):	SHY	O Temp	огигу		☐ Caterer	Comple	aint	OI	nvest	tigati	ion
Inspector: DEREW 4.	ereper	Other	r			O New Es	stablishment	01	I A C	CP	,
Food Protection Management		NC	S	Sanitar	y Facilities		ī	*******	N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	200	4	25 Sewa	ge		5-402, 403, 40	4	No.	Ť	ч
FOOD	7		,		ts/Rodents		6-501				4
2 Food and Water from approved source	3-201, 5-101	GSEE	4	27. Hand	washing facilities/procedures		2-301,5-203, 20	14	25		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205				1
4 PHF Temperatures	2 401 402 107	Table 1		29. Toilet			6-302, 402, 50	[]			2
5 Facilities hot & cold holding	3-401, 402, 403		4		washing methods		5-202,6-301				2
6 PHF Cooked & cooled	3-501		4		ge/refuse/outside disposal		5-501,502				2
7 Cross contamination	3-301, 302, 304		4	32. Outer			6-202		_		1
8 Spoiled foods	3-101, 701		2	-	des/RodenticideApplication /Walls/Ceilings		6-202, 501,7-20	6	-	_	1
9. Damaged Foods	6-404		2	35. Lights			6-201, 501 6-202, 6-303	-	-	_	2
10. PHF Thawlog	3-501		2	36. Ventile			4-202, 204, 5-207	1 104		-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressi			6-305	2,304			÷
12. Food Handling	3-301, 304		2	Other			0-500				-
13.Food temperature measuring device	4-204, 203, 302		1	38. Toxic!	Materials		7-201,102		Select 1		4
Personal Hygienic Practices				39. Consu	mer Advisory		3-603	_			2
14. Employee Health	2-201	000	4	40. HSPR	equirements		3-801				2
15. Employee Hygiene	2-401, 403	186	4	41. Confor	mance with HACCP Plans		8-201,202,203				ī
16. Employee Clothing	2-304, 2-402			42. Premis	cs		6-501				ī
Equipment/Utensils				43. Living	Areas		6-202				1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803				1
18. Equipment/utensits cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702	205	4	45. Pets			6-501				1
20. Non-Food contact surfaces	4-202, 501, 701	\rightarrow	2	-	l, and Grease Conti	ol	Yes	ľ	olo	N/	A
21. Sponges/wiping cloths	4-101, 601	\rightarrow	2	-	Interceptor Inspection						
22. Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501		1		Interceptor Maintenance Log					-	
23. Equipment/utensil storage	3-304, 4-903				Interceptor Signage						
24. Single service articles/Reuse	3-304, 4-502, 904	\rightarrow	-		ing Documentation		\times	_			_
Item No.	3 301, 1-302, 704			50. Allerge	n Awareness Compliance	90.009(G)	TX	器	100		
* HOT * PCAT * PCAT	nroz	2 n A G Z I L A	or or	or	pr ox	no no	0/6 7 (NTH				
DY.	ENTI		45	6	AVA	LA	5		2		

Number of Critical Violations
These items require IMMEDIATE attention

C = Critical

S = Score

N = Non-Critical

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

ived By Inspected By

#	ηf	Seats	V	A
77	U.	Death	-	L IV X

Page	1	of	I
		~ -	_

HO?		Service porary		□ Retali	Date: Core: Type of In	14/19			
LM)	Type of	Service porary	te		Score: Type of Ir				_
114	C Tem	Service porary	te		Type of Ir	ıspection:			
114	C Tem	Service porary	te			ispection:			
114	C) Tem	porory		□ Mobile	Routing				
mell.					PLITOGIAL		🔾 Rein	spect	ion
	O Othe	r		□ Caterer	□ Complai	int	O Inves	tigat	lon
	-				□ New Est		OHA		_
	NC	S	Sanitar	y Facilities			[N	To	Te
Witness of the Party of the Par	000	4	25 Sewa			5-402, 403, 404	N	C	S
	-			ts/Rodents		6-501	- 199	-	4
		4	-	washing facilities/procedures		2-301,5-203, 204	- 388	-	4
10.10		1	28 Plum			5-201, 205	-	+	ti
			29. Toilei	Rooms		6-302, 402, 501		+-	2
403	219	4	30. Hand-	washing methods		5-202,6-301	_	+-	2
		4		ge/refuse/outside disposal		5-501,502		†	2
		4	32 Outer			5-202		1	1
304	100	4		det/RodenticideApplication		5-202, 501, 7-206			ti
	MINI.	2		/Walls/Ceilings	-	5-201, 501		1	2
		2	35. Lightis			5-202,6-303		1	Ť
	TO THE WILLIAM	2	36. Ventile			1-202, 204, 6-202,	304		H
06, 6-40		2	37. Dressi	ngRooms	-	-305	-		ti
		2	Other	14571-14					lane.
102		1	38. Toxich	viatenuls	17	-201,102	Trans	-	1
			39, Consu	merAdvisory		-603	- 33		2
	100	4	40. HSPR	equirements		-801	- 199		2
		4		mance with HACCP Plans		-201,202,203	1		Ť
			12. Premia			-501			Ť
			43. Living.	Areas	6	-202			Ť
		4	44. Linen		4	-801,802,803			1
02		4	45. Pets			-501			1
01		2	Fats, Oi	, and Grease Contro	I	Yes	No	N	/A
		2		Interceptor Inspection		1	1	1	A
		1		Interceptor Maintenance Log				_	1
		1		Interceptor Signage		1/		3	2
		L		ing Documentation	200			2	
904		1		The state of the s	1009(G)	1/	Villa III	34	
			1	The second compliance you	WW.		-		_
904	nd			Ing Documentation In Awareness Compliance 99	0.009(G)			gy ^d	1
0			çn [G	Learner Hot H	<u> </u>				
,	0	0	ge / Frod	9 4		ge / Frager / Exercer / Hot Hoo			

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date: NH

Number of Critical Violations
These items require IMMEDIATE attention

# of	Sears	

	1 ATN 5	- S	CI	400	_	Date:	Page 6 10 .			_	
Address: 1238 A. Telephone: 508.79	1 ATN 5			, ,,			6 10.	/ /			
Telephone: 508.79					7-1111-11111	Score:			_		_
Owner: 777/ or	9 2112		f One	ration(s):	[Patail		0.5				_
Person in characters	9-3423	Fond	Const				f Inspection:				
	VORC	1		ie .	☐ Mobile	Rout	ine	□ R	einsp	iecti	'n
- Committee (FIC);	MEE	☐ Temp	_		☐ Caterer	C Com	olaint	O In	vesti	gati	nc on
Inspector: DENEX A	EVERS	Other	r			□ New I	Establishment	OH	A C	C P	
Food Protection Management		N C	S	Sanita	ry Facilities	77170			NI I	-	-
! PIC Assigned/Knowledgeable/Duties	2-101, 102	100	4	25. Sewa	white the same of		5 402, 403, 40	-	N	С	S
FOOD					ts/Rodents		6.501			-	4
2 Food and Water from approved source	3-201, 5-101	1999	4	27 Hand	washing facilities/procede	unis	2-301,5-203,20	N I			4
3. Food Labeling / containers	3-302, 602		1	28. Plum	The second secon		5-201, 205	-	===	-	1
FOOD PROTECTION				29. Toilet	Rooms		5-302, 402, 50	1	+		2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand-	washing methods		5-202, 6-301	1	1	-	2
5 Facilities hot & cold holding	3 501	100 m	4	31 Garba	ge/refuse/outside disposal		5-501,502		-	-	2
6. PHF Cooked & cooled	3-501	19	4	32. Outer			6-202		1	-	1
7 Cross contamination	3-301, 302, 304		4		ides/RodenticideApplicati	Ori	6-202, 501,7-20	6	+		1
8 Spailed foods	3-101, 701		2		/Walls/Ceilings	0.00	6-201, 501		1	-	2
9. Damaged Foods	6-404		2	35. Lighti	ng		6-202,6-303		-		ī
O. PHF Thawing	3-501		2	36. Ventila			4-202, 204, 6-207	2,304		7	1
Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressi	ng Rooms		6-305			1	ī
2. Food Handling	3-301, 304	-	2	Other							
3.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302		1	38. Toxich	Materials		7-201, 102	10		T	4
Employee Health	Total T		-	A Table of the Control of the Contro	merAdvisory		3-603	19		\neg	2
Employee Hygiene	2-201		4	40. HSPR	The second secon		3-801	1	100		2
5. Employee Clothing	2-401, 403		4		mance with HACCPPlans		8-201,202,203				1
quipment/Utensils	2-304, 2-402		1	42 Premise			6-501				ı
. Sanitation Methods	T4 707 701	THE PERSON NAMED IN		43. Living/	Areas		6-202				Į.
Equipment/utensils cleaned & saniuzed	4-702, 703	99	4	44. Linen			4-801,802,803				1
. Food contact surfaces	4-601, 602, 702	88	4	45. Pets			6-501				1
Non-Food contact surfaces	4-202, 501, 701 4-101, 601	\rightarrow	2		, and Grease Cor	itrol	Yes	No		N/a	_
. Sponges/wiping cloths	4-101, 901		2		Interceptor Inspection		- X				_
. Manual/Mechanical ware washing facilities			<u>.</u>		Interceptor Maintenance L	og	X				-
Equipment/utensil storage	4-301, 501	+	-	48. Greasel	Interceptor Signage		- X				
Single service unicles/Reuse	3-304, 4-903		1		ng Documentation		×				
and the state of t	3-304, 4-502, 904		1	50. Allerge	n Awareness Compliance	590,009(G)	X	PER			_
Item No.										7	
* RE	tal Gen	2.87	0	R	1 ams	- 01	K				
* Ho	7 ang	200		ren	pr o	K					
A PL	ATTIC	416	N	8/2	et 41n	NE	7				
* pr	T CON	17 R	-0		DONE	no	set the	Z	/	1	
* 55	m str	NE	1	-BL	sur,	266	n ,				
	747	-1 (6		00	-				-	4	
							27		200	1	
6	70		ea	-74	17 EC		-60	10	7		

Number of Critical Violations ______ These items require IMMEDIATE attention

Minus 20 Pts. (See Reverse Side)

1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	learner Sch	-					Score:	014/19				_
Address: 122 Granite S Telephone:	1	Tvi	26.01	One	ration(s):	□ Retall		100%	-			
	0 :	_						Inspection:	,			
Person in charge (PIC): Sul	Hopiam	17-		Servi		O Mobile	Routin	e	01	Relns	pecti	on
Person in charge (PIC): 50.1	Than			огагу		Caterer Caterer	Compl	aint	Q 1	nyes	tigati	on
Inspector: Tana Manam	are	00	ther	•			□ New E	stablishment	O I	A A	CCP	,
Food Protection Management	7	IN	C	S	Canita	ry Facilities		7	~	Tw	Ta	_
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	STREET, STREET,	-	-	Parameter .					N	C	S
FOOD	2 101, 103		-	لـــا	25 Sewa	ge ts/Rodents		5-402, 403, 40	4	A.Li	\vdash	4
2 Food and Water from approved source	3-201, 5-101		-		11000			6-501		80	_	4
3. Food Labeling / containers	3-302, 602				28. Plum	washing facilities/procedui	T.5	2-301,5-203, 20	74		-	4
FOOD PROTECTION				لبنا	29. Toile			5-201, 205		-		1
4 PHF Temperatures	3-401, 402, 403	(5)	-	4	-	-washing methods		6-302, 402, 50 5-202, 6-301	1	-		2
5. Facilities hot & cold holding.	3-501			4		ge/refuse/ourside disposal	-	5-501,502		-	-	2
6. PHF Cooked & cooled	3-501			4	12. Outer			6-202		-	-	1
7 Cross contamination	3-301, 302, 304	186		4		ides/RodenticideApplication	n	6-202, 501, 7-20	K	-		1
8. Spoiled foods	3 101, 701			2		/Walls/Ceilings		6-201, 501	~	-	-	2
9. Damaged Foods	6-404			2	35. Lighti			6-202-6-303		-	-	1
O. PHF Thawing	3-501			2	36. Ventile			4-202, 204, 6-20	7 304			i
1. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dressi	ng Rooms		6-305	2,307			i
2. Food Handling	3-301, 304			2	Other							-
3. Food temperature measuring device	4-204, 203, 302			1	38 Toxic	Materials		7-201, 102	-	1000		4
ersonal Hygienic Practices					39. Consu	merAdvisory		3-603			\vdash	2
4. Employee Health	2-201			4	40. HSPR	equirements		3-801				2
5. Employee Hygiene	2-401, 403	100		4	41. Confor	mance with HACCP Plans		8-201, 202, 203				1
6. Employee Clothing	2-304, 2-402			1	42. Premis	ci		6-501				1
quipment/Utensils					43. Living	Areas		6-202				1
7. Sanitation Methods	4-702, 703	屬.		4	44. Linen			4-801,802.803				1
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702	RE		4	45. Pets			6-501				1
9. Food contact surfaces	4-202, 501, 701	_	_	2	Fats, Oi	I, and Grease Con	trol	Yes	ľ	No/	N	A
D. Non-Food contact surfaces	4-101, 601	-	-	2	-	Interceptor Inspection			II			
Sponges/wiping cloths Manual/Mechanical ware washing facilities	4-101, 901	-	-	1	47. Grease	Interceptor Maintenance L	og					
Equipment/utensil storage	4-301, 501	+	-	1	Michael .	Interceptor Signage						
Single service articles/Reuse	3-304, 4-903 3-304, 4-502, 904	-	-	÷l.	49. Render	ing Documentation		/				
The state of the s	3-304, 4-302, 904		_		50. Allerge	enAwareness Compliance	90.009(C)		189			
Item No.							Wy real Party and the Control of the		-		-	
									-			
No	cooking		ZV.	<	HL							
	<u> </u>		- N									
					7.						\neg	
NO VIDIONI	as found	1	Uk	nin	· Ina	2 Ction					\dashv	

C = Critical

permit

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date: WM

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Inspected By

Number of Critical Violations _______
These items require IMMEDIATE attention

FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment:		1				Date: /	1-2 10		<i></i>	
O 0 00 AP)	7					6	11-17			-
L / CAPIEL	IS TRO		60	A! (-) ·		Score:		-		
Telephone: 508-799.3	132	1	-	ration(s):	□ Retali	Type of In	spection:			
Owner: 5 Choo/ NUTRIES N	PROGRAM	Z)-Fo	ood Service	ce	☐ Mobile	Koutine		🗆 Rein	spect	noi
Person in charge (PIC): DOUGE	SORIGUEZ	□ Te	mporary		O Caterer	Complai.	nt	C Inves	tigat	lon
Inspector: TIM Mc (.	//	00	ther			O New Esta	oblishment	OHA	CCI	3
Food Protection Management		INI	CS	Sanita	ry Facilities			IN	ĪĈ	Ts
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa			5-402, 403, 404	100	-	14
FOOD				26 Insec	cu/Rodents		6-501	- 100	H	4
2 Food and Water from approved source	3-201, 5-10}	200	4	27 Hano	d-washing facilities/procedures		2-301,5-203, 204	602		4
3. Food Labeling / containers	3-302, 602		1	28 РІшт	Market Committee		5-201, 205			1
FOOD PROTECTION	· · · · · · · · · · · · · · · · · · ·	Control		A STATE OF THE PARTY OF THE PAR	t Rooms		6-302, 402, 501			2
4 PHF Temperatures 5 Facilities hat & cold holding	3-401, 402, 403		4	-	l-washing methods		5-202,6-301		1_	2
6 PHF Cooked & cooled	3-501)	age/refuse/outside disposal	-	5-501,502	-	-	2
7 Cross contamination	3-301, 302, 304	100	4	32. Outer			6-202	_	+-	1
8 Spuled foods	3-101, 701		12		rides/RodenticldeApplication	-	5-2(12, 501, 7-206	-	-	1
9. Damaged Foods	6-404	Name of	2	35. Light	*Walls/Cellings		6-201, 501		-	2
10. PHF Thawing	3-501		2	36. Venti			6-202, 6-303	704	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	1	2	manusch.	iliag Rooms		1-202,204,6-202, 5-305	.304	-	1
12. Food Handling	3-301, 304		2	Other	and koonte	10)- XID		1	1
13.Food temperature measuring device	4-204, 203, 302	-		-	Materials	12	7-201, 102	The same	1	I a
Personal Hygienic Practices	J		نب		umer Advisory		3-603	- 100	-	2
14. Employee Health	2-201		14		Requirements		1-8(1)	- 3	-	2
15 Employee Hygiene	2-401, 403		4	A COLUMN TO THE PARTY OF THE PA	ormance with HACCP Plans	-	3-201,202,203	-	1	Ť
16. Employee Clothing	2-304, 2-402			42, Premi			-501		f	
Equipment/Utensils				43. Living	g Areas		-202	\neg	1	
17. Sanitation Methods	4-702, 703		4	44. Linen		4	F-801, 802, 803		1	
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets		6	-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Contr	ol	Yes	No	N	I/A.
20. Non-Food contact surfaces	4-101, 601		2	46. Greas	e Interceptor Inspection			I	1	
21. Sponges/wiping cloths	4-101, 901		1	47. Great	e Interceptor Maintenance Log				T	
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Greas	e Interceptor Signage				1	
23.Equipment/utensit storage	3-304, 4-903		1	49. Rende	ering Documentation					
24. Single service articles/Reuse	3-304, 4-502, 904		1	50 Allers	gen Awareness Compliance 5	90.009 (G)				
Item No.										==
-> AT Time of	Inspecto	W.	NO	violat	PONT CITED	•				
-> constagy co							,,			
-) ranitary co	Nationals C	UCKE	- 53	CEILEN	T AT UM	E of				
-> hit worth how	edwash + 110	OF.	77	/ompas	mour +1110	F				
-7 REFRIGERATOR +							-			
			C/30.1	w	code					
- All Expiration a	aks ok	-			· · · · · · · · · · · · · · · · · · ·					
-> Thite - discusse	D FEDERM		Food (ode o	changes with	DENN	E-MAU	AGE R	_	
N = Non-Critical C = Critica	S = Score	7	Minus 20	Pts. (See	Reverse Side)	Reinspectio	Date:			_
Number of Critical Violations		V	Lino	W/od	un,	p.)-	My	51	2	
These items require IMMEDIATE atte	ndou	1	Receive	u by		Inspected	уву			

Address: 2// 2 /	St School			1 P 1 P 3 C		Date:	02/14//			
3// Carat	ton St					Score	Pf th	98	0	,
Telephone:		Ty	pe of Op	eration(s):	☐ Retail	Type	of Inspection:	7.0	_4	,
Owner: WPS		OF	ood Ser	rice	□ Mobile	Rou		-1	7.	
Person in charge (PIC): Anda	en Volin	OT	emporai	v	☐ Caterer			□ Re	-	_
LILWA	ucd	_	ther		- Cateret		nplaint	O In	est	igat
James Rue	200 07			-		□ New	Establishment	DH	A. C	CF
Food Protection Management		INI	CS	Sanitar	y Facilities		T			-
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25. Sewa			5.402, 403, 40		Y	C
TOOD					ts/Rodents		6 501	~	14	_
2 Food and Water from approved source	3 201, 5 101		4	27. Hand	washing facilities/proces	fares	2-301,5-203,2	04		
3. Food Labeling / containers COOD PROTECTION	3-302, 602		1	28. Plum	bing		5-201, 205			
4 PHF Temperatures	3-401, 402, 403			29. Toilet			6-302, 402, 50	H		
5 Facilities hot & cold holding	3-501	200	4	the state of the s	washing methods		5-202, 6-301		I	
5 PHF Cooked & cooled	3-501		4		ge/refuse/outside disposa	!	5-501,502		1	
7 Cross contamination	3-301, 302, 304	B	4	32. Outer	openings des/RodenbeideApplicat	120	6-202		4	
Spoiled foods	3-101, 701	STO	2	14 Francis	Mils/Ceilings	300	6-202, 501,7-20	26	1	-
Damaged Foods	6-404		2	35 Lighter	The same of the sa		6-201, 501	1	4	
PHF Thawing	3-501		2	36. Ventila	AND DESCRIPTION OF THE PARTY OF		4-202,204,6-20	2 204	+	-
. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressii	ng Rooms	-	6-305	2,304	+	-,-
Food Handling	3-301, 304		2	Other			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		-1-	
Food temperature measuring device	4-204, 203, 302		3.1	38. Toxic N	laterials		7-201, 102	100	T	\neg
Employee Health	12.201	and the last		The state of the s	ner Advisory		3-603	- 8	ŀ	\exists
Emplayee Hygiene	2 201	88	4	40. HSPR2			3-801			T
Employee Clothing	2-304, 2-402		4		mance with HACCP Plan	3	8-201,202,203			
quipment/Utensils	12-304, 2-402	_1_	_1 !!	42 Premise			6-501			
Sanitation Methods	4-702, 703	-	4	43 Living/	Areas		6-202			
Equipment/utensils cleaned & santuzed	4-601, 602, 702		4	44. Linen 45. Pets		-	4-801,802,803		1	
Food contact surfaces	4-202, 501, 701		2	1000	, and Grease Co	-tuel	6-501		1	
Non-Food contact surfaces	4-101,601		2		nterceptor Inspection	апот	Yes	No	-	N/.
Sponges/wiping cloths	4-101,901		1		nterceptor Maintenance l	Λα	1		+	
Manual/Mechanical ware washing facilities	4-301, 501		t		nterceptor Signage	<u></u>	1/	-	+	-
Equipment/utensil storage	3-304, 4-903		L		ng Documentation			-	+	
Single service articles/Reuse	3-304, 4-502, 904		1	50. Allerger	Awareness Complianc	e 590.009(G)	10	EX10.03	0	_
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	N C	S	Sanitary Facilities		T	IN	c
2-101, 102		4	25 Sewage		5-402, 403, 404	- Andrews	++
-	-		26 Insects/Rodents		6.501	350	
	1000	4	27 Hand-washing facilities	procedures	2-301,5-203,20	1	
3-302, 602			28. Plumbing		5-201, 205		
1		-	29. Toilet Rooms		6-302, 402, 501		
		4	 Hand-washing methods 		5-202,6-301		
-	- III	4		disposal	5-501,502		
	23	4			6-202		
		4	33. Pesticides/RodenticideA	pplication	6-202, 501, 7-206	5	
	1600	2	34. Floors/Walls/Ceilings		6-201, 501		
		2	35. Lighting		6-202,6-303		-
		2	36. Ventilation		4-202,204,6-202	,304	
3-303, 105, 306, 6-40		2	37. Dressing Rooms		6-305		-
3-301, 304		2	Other				
4-204, 203, 302			38 Toxic Materials		7-201,102	1000	
			39. ConsumerAdvisory		3-603		
2-201	19	4	40. HSPRequirements		3-801	1997	
2-401, 403	1000	4	41. Conformance with HACC	P Plans			
2-304, 2-402			42. Premises			\rightarrow	
As ranged to the state of the			43. LivingAreas			-1	
4-702, 703	N-I	4	44. Linen			+-+	
4-601, 602, 702		4	45. Peis			\dashv	
4-202, 501, 701		2	Fats, Oil, and Greas	e Control	-	No	N/A
4-101, 601		2			2 CS	140	INIPA
4-101, 901		L					
4-301, 501		L					
3-304, 4-903		1	The second secon	THE PERSON NAMED IN COLUMN 2 IS NOT THE OWNER, THE PERSON NAMED IN COLUM	-+		
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Number of Critical Violations _______ These items require IMMEDIATE attention.

tz obs	Food Temp	Servi wrary	Sanitar 25 Sewa 26 Insect 27 Hand 28 Plurol 29 Toiler 30 Hand 31 Garba 32 Outer 33 Pestici	Mobile Caterer y Facilities ge ts/Rodents washing facilities/procedures bing Rooms washingmethods ge/refuse/outside disposal openings	6.54 5.23 5.24 6.31 5.26 5.50 6.20	02, 403, 404	□ Reins □ Inves □ HA (tigatio
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, 402, 403 , 302, 304 , 701 , 305, 306, 6-40 , 304		4 4 2	29. Toiler30. Hand-31. Garba32. Outero33. Pestici	Rooms washing methods ge/refuse/outside disposal openings	6-30 5-20 5-50 6-20	02, 402, 501 02,6-301		
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302, 304 , 701 305, 306, 6-40 304		4 2	 Outere Pestici 	openings	6-20)1,502		
302, 304 , 701 305, 306, 6-40 304		2	33. Pestici					
, 701 305, 306, 6-40 , 304		2				12		
305, 306, 6-40 , 304		_	34. Roors	des/RodenticideApplication	The second second second second	72, 501,7-206		
305, 306, 6-40 , 304		2		/Walls/Ceilings	6-20	1, 501		
304	+-	0	35. Lightir		6-20	22,6-303		
304		2	36. Ventila		4-20	12,204,6-202.	304	
		2	37. Dressi	ng Rooms	6-30	کا		
, 203, 302	-	2	Other				_	
	1_1	1	38 Taxich			1,102	100	
Total	1	$\overline{}$	the second second	nerAdvisory	3-60		- 88	
403		4		equirements	3.80			
2-402	9-1	-		mance with HACCP Plans		1,202,203	-	
2402			42. Premise		6-50			-
703	1	4	43. Living	Areas	6-207			
602, 702		4	44 Lipen 45. Pets			1,802,803	-	
501, 701	-	2			6-501			
601	+ +	2		, and Grease Contr	107	Yes	No	N/A
901	+	Ť		Interceptor Inspection				
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4-903	11	i				-		1
4-502, 904	++	1		ng Documentation	20.000.00	-	-0.0000	/_
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Inspector: DENEX A	WEN.	00	ther				□ New	Establishmer	_	HAC		-
Food Protection Management	7	N	C	S	Sanito	y Facilities		T		1	-	
l PIC Assigned/Knowledgeable/Duties	2-101, 102	1500		4	25 Sewa	The state of the s		E 400 400		N	C	S
FOOD					-	ls/Rodents		5-402, 403, 4	104		_	4
2 Food and Water from approved source	3 201, 5-101			4	A Transport of the Parket of t	washing facilities/proced	ires	2 301, 5-203,	204	-		4
3 Food Labeling / containers	3-302, 602			1	28. Plum			5.201, 205	204			4
FOOD PROTECTION	Andrew Comments				29. Toilet	Rooms		6-302, 402, 5	ini	-	-	1
4 PHF Temperatures	3-401, 402, 403			4	30. Hand-	washing methods	-	5-202,6-301	91	+-+		2
5 Facilities hot & cold holding	3-501	20		4		ge/refuse/outside disposal		5-501,502				2
6 PHF Cooked & cooled	3-501	100		4	32. Outer		-	6-202		+	-	1
7 Cross contamination	3-301, 302, 304			4	33. Pestici	des/RodenticideApplicati	on	6-202, 501,7-2	206	1	-+	1
8 Spoiled foods	3-101, 701			2		Walls/Ceilings		6-201, 501		-	-+	2
9. Damaged Foods 10. PHF Thawing	6-404			2	35. Lightic	98		6-202,6-303		1	-	1
11. Food Protection/Storage	3-501		-	2	36. Ventila			4-202, 204, 6-2	02,304		-	1
12. Food Handling	3-303, 305, 306, 6-40	-	-	2	37. Dressi	ig Rooms		6-305			\neg	1
13 Food temperature measuring device	3-301, 304		-	2	Other							
Personal Hygienic Practices	4-204, 203, 302			1	38 Toxic N	The state of the s		7-201,102		100	T	4
14 Employee Health	2 201		-			nerAdvisory		3-603				2
15 Employee Hygiene			\rightarrow	4	40. HSPR			3 801		333		2
16. Employee Clothing	2-401, 403 2-304, 2-402	-	-+	4		mance with HACCP Plans		8-201,202,203				ı
Equipment/Utensils	2-304, 2-402	_1.			42. Premise			6-501				1
17 Saniation Methods	4-702, 703		-1-	-7	43. Living	reas		6-202				1
18. Equipment/utensils cleaned & santtred	4-601, 602, 702	88		4	44. Linen			4-801,802,803				
19. Food contact surfaces	4-202, 501, 701	200		4	45 Pets			6-501				1
20. Non-Food contact surfaces	4-101, 601	+	-	2		, and Grease Cor	itrol	Yes	a N	lo	N/A	1
21. Sponges/wiping cloths	4-101, 901		1	2		nterceptor Inspection		1 ×				
22. Manual/Mechanical ware washing facilities	4-301, 501	-	-	1		nterceptor Maintenance L	og					
23. Equipment/utensil storage	3-304, 4-903	+	\rightarrow			nterceptor Signage		15				
24. Single service articles/Reuse	3-304, 4-502, 904	+	-			ng Documentation		_ ×			-17-3-6	
Item No.	1.50,750		l	J	50. Allerger	Awareness Compliance	590.009(G)	$\perp \times$	100	58		
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Reinspection Date:

Received By

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	200	4	27. Hand	washing facilities/procedure	15			-
3-302, 602		1	28 Pium	oing		-	150	7
	-		29. Toilet	Rooms		-	-	+-
		4				5-202,6-301	-	1-
	NO.	_				5-501,502		+
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	100	4				6-202, 501, 7-206		
	1000					6-201, 501		1
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		_	-			4-202,204,6-202,	304	
	-			gRooms	-	6-305		
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4-204, 203, 302		1.1				7 201, 102	-0.0	1
12.70:	CONTRACT OF THE PARTY.	-,,	39 Consur	xrAdvisory		3-603	圖	
		+				3-801	066	
	184	4				8-201, 202, 203		
2-304, 2-402	_	11	-			6-501		1
14 202 203	100	7-1	The Person of th	ifcas		6-202		
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S = Score	Mi	nus 20	Pts. (See R	everse Side)	Rejunantias	n Datack /	la	
S = Score	Mi	nus 20	Pts. (See R	everse Side)	Reinspectió	n Data K	1/18	
	2-101, 102	2-101, 102 3-201, 5-101	799 7576 Type of Operation of Operation of Operation (Context) 2-101.102	Type of Operation(s): Food Service	Type of Operation(s): Retail	Score: Type of Operation(s): Retail Type of Operation(s): Retail Type of Operation(s): Mobile Operation(s): Mobile Operation(s): Mobile Operation(s): Mobile Operation(s): Mobile Operation(s): Mobile Operation(s): Ope	Caterer	Score

Establishment: LINCOL	-N 577	205	2	7	SE	4002	Date:	6.5	19	1	
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Telephone: 508.799.	3504	1 .		-	ation(s):	□ Retail	Type o	lnspection:	1		
Owner: CITUOF C	conc.	YZ	Food S	ervice		□ Mobile	E Rout	ine	□ Reli	nsbe	ectio
Person in charge (PIC):	THE	01	Гетро	rary	77	☐ Caterer	C) Com		O Inve	_	-
Inspector: DEBUK 4	EVERA	00	Other					Establishment	OHA		-
Food Protection Management		N	C	S	Sanitar	y Facilities			IN	7	c T
PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewa	A		5-402, 403, 40			-
FOOD	γ.		-		26 Insec	ts/Rodents	~~~	6-501		111-	-
2 Food and Water from approved source	3-201 5 101	1000		4	21. Hand	washing facilities/procedure	\$	2 301,5-203, 20	4	N-	
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1	28. Plum	bing		5-201, 205		1	1
The state of the s	12 471 102 103	-		_	29. Toilet			6-302, 402, 501			
4 PHF Temperatures 5 Facilities hot & cold holding	3-401, 402, 403	200		4		washing methods		5-202, 6-301	-><	3	4
6 PHF Cooked & cooled	3.501			4	-	ge/refuse/outside disposal		5-501,502	_1		
" Cross contamination	3 501	13		4	32. Outer	A COMPANY OF THE PARTY OF THE P		6-202		I	
8 Spoiled foods	3-301, 302, 304		-	4		des/RodenticideApplication		6-302, 501, 7-20	5		
9. Damaged Foods	3 101, 701			2	-	/Walls/Ceilings		6-201, 501			
O. PHF Thawing	3-50}			2	35. Lightin			6-202, 6-303		1	
1. Food Protection/Storage		- 1	~	2	36. Ventila			4-202, 204, 6-202	.304		1
2. Food Handling	3-303, 305, 306, 6-40			2	37. Dressii	ig Rooms		6-305		I	
3 Food temperature measuring device	3-301, 304	-	-	2	Other		-				
ersonal Hygienic Practices	4-204, 203, 302			1]	38 Taxich			7 201,102	100		- 4
4 Employee Health	2 201	in the last		-		nerAdvisory		3-603	23		17
5 Employee Hygiene	-	100	4	-	40. HSPR			3-801	- 100		2
6. Employee Clothing	2-401, 403		1 4	-		mance with HACCP Plans		8-201, 202, 203			- 1
Quipment/Utensils	2-304, 2-402	-1-	11		42. Premis			6-501			
Sanuation Methods	1 702 703	-			43. Living/	Areas		6-202		L	1
Equipment/utensils cleaned & san.tized	4-702, 703		4		44 Linen			4-801, 802, 803			1
2. Food contact surfaces	4-601, 602, 702		- 4		45 Pets		-	6-501		3	1
Non-Food contact surfaces	4-202, 501, 701		2	-		, and Grease Cont	rol	Yes	No	. 1	N/A
Spanges/wiping cloths	4-101, 601	-	2			Interceptor Inspection				1	distant.
Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501	-+	1			merceptor Maintenance Log					
Equipment/utensil storage		-	1	- 3	48. Greasal	nterceptor Signage					
Single service articles/Reuse	3-304, 4-903	-	1	I		ng Documentation		/			
	3-304, 4-502, 904		1		50 Allerge	nAwareness Compliance	90.009(G)	1	13000		
THE HORD PAGE AND PAG	A HA A PE	A CONTRACTOR OF THE PROPERTY O	10 PO	1000 TO 1000 T	N T A T A T A T A T A T A T A T A T A T A	THE OF FOR	GIN GIN GIN GIN	Les for	No No	P P P P P P P P P P P P P P P P P P P	5
N = Non-Critical Umber of Critical Violations nese items require IMMEDIATE atte	X	CH	Minus Leugl Recei	Ali	s. (See I Bushe	Reverse Side)	Reinspect	on Date:	1		2

# of Seats	FOOD ESTA	BLI	SHN	NEN	IT INSP	ECTION REPO	RT	Page		_ 01	f	
Establishment: MY	5)- 3		3	-05	10/		Date:	/ 1=	~	-	~	
Address: 765 M	22 V		1	000			Score:		_	4	12	_
Telephone: STOST	2/2/20	Tv	pe of	Ope	ration(s):	□ Retail			- 1			-
Owner:	123500	1	Food 5			O Mobile		Inspection:				
Person in charge (PIC): CUfe	~	1	Tempo				Routin		O Re	_	-	
Inspector: Todal B	ROMERI			rury		□ Caterer	C Compl	aint	O In	vesti	gati	on
mspecior.) all No. 11	Wason &	100	Other				□ New Es	stablishment	DH.	A C	CP	
Food Protection Management		N	C	S	Sanita	y Facilities		T		N I	C	S
PIC Assigned/Knowledgeable/Duties	2-101, 103				25 Sewo			5-402, 403, 40	_		-	0
FOOD		p	,		26 Insec	ts/Rodents		6-501				4
Food and Water from approved source Food Labeling / containers	3-201, 5-101			4	No. of Concession, Name of Street, or other Persons, Name of Street, or other Persons, Name of Street, Original Persons, Original Pers	washing facilities/procedures		2-301.5-203, 20	4			4
FOOD PROTECTION	3-302, 602			1	28. Plum			5-201, 205				1
4. PHF Temperatures	3-401, 402, 403	6000	1	4	29. Toile			6-302, 402, 50	-	_		2
5. Facilities hot & cold holding	3-501		-	4	100	washing methods		5-202,6-301		4	_	2
6. PHF Cooked & cooled	3-501		-	4	32. Outer	ge/refuse/outside disposal		5-501,502		-	-1	2
7 Cross contamination	3-301, 302, 304			4		ides/RodentickleApplication		6-202, 501, 7-20	\rightarrow	+	-	1
8. Spoiled foods	3-107, 701			2		/Walls/Ceilings		6-201, 501	-	\dashv	-	1
9. Damaged Foods	6-404			2	35. Lighti	AND DESCRIPTION OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED		6-202,6-303	-	+		1
10. PHF Thawing	3-501			2	36. Ventil	A CONTRACTOR OF THE PARTY OF TH		4-202,204,6-207	.304	+	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dressi	ng Rooms		6-305		-	1	Ť
12. Food Handling	3-301, 304			2	Other					-		_
13.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302			1	38. Toxica	Materials		7-201,102	1		1	4
					39. Consu	merAdvisory		3-603	16			2
14. Employee Health 15. Employee Hygiene	2-201			4		equirements		3-801				2
16. Employee Clothing	2-401, 403 2-304, 2-402		-	-		mance with HACCP Plans		8-201,202,203				1
Equipment/Utensils	2-304, 2-402			ш	42 Premis			6-501		_	_	1
17. Sanitation Methods	4-702, 703			7	43. Living 44. Linen	Areas		6-202	_	_	-	1
18 Equipment/utensils cleaned & santifized	4-601, 602, 702		-	4	45. Pets			4-801,802,803	-	-	-	1
19. Food contact surfaces	4-202, 501, 701			2		I, and Grease Contr	1	6-501 Yes	D.T.	_	777	1
20. Non-Food contact surfaces	4-101, 601			2		Interceptor Inspection	01	Tes	No		N/	A.
21. Sponges/wiping cloths	4-101, 901			1		Interceptor Maintenance Log			1-	+		-
22. Manual/Mechanical ware washing facilities	4-301, 501			1		InterceptorSignage		_	-	+	_	
23.Equipment/utensil storage	3-304, 4-903			1		ing Documentation				+	-	
24. Single service articles/Reuse	3-304, 4-502, 904			1	50. Allerge	nAwareness Compliance	0.009(G)		tion	137		\neg
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N. No. C. W. J. C. C.		-	-							-	_	
N = Non-Critical C = Critical	S = Score	I	Minu	s 20	Pts. (See	Reverse Side) 🔲 👊	letnspectic	n Date:				
W 1 / / / /		0			nn-	141)	n Date		-		
Number of Critical Violations	$ \subset$ \times	9	4	U	1110	_ TIT						
These items require IMMEDIATE atte	ntion /		Rec	eived	l By		Inspecte	d By			-	

# of Seats	FOOD ESTA	BLIS	HME	NT INSPECTIO	N REPOR	TF.	Page		of	
Establishment: M. Ol.		hoc				Date:	1 1 /		OI _	_
Address:	111 1	no c	/ /			-	6/18/1	19_		
Telephone: 1306 20	aland,	Toma	of O.	eration(s): Retail		Score:	1/	000	1.	
Owner: 100	9 3548			1000			Inspection:			
W/5		CKEO	nd Sern	lce 🗆 Mobil	e	2 Routi	ne	□ Rein	spect	lon
Person in charge (PIC): Lov	dos Milles	☐ Ten	nporan	y Catere	er	☐ Complaint		☐ Investigati		
Inspector: James Rocu	- Andrewson - Andr	OU.	ier _	Choo!			Stablishment	DHA		
Food Protection Management		INIC	c s							_
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	1000	4	Sanitary Facility 25. Sewage	ies		-	N	C	S
FOOD		A. Carriera		26 Insects/Rodents			5-402, 403, 404	- 300	-	1.
2 Food and Water from approved source	3 201, 5-101	1000	4	27 Hand-washing facil	Litera histografiana		6-501 2 301,5 203, 204	- 35	I-	1 -
3. Food Labeling / containers	3-302, 602		1	28. Plumbing	THE PROCESSION		5-201, 205	100	1	+.
FOOD PROTECTION				29. Toilet Rooms			6-302, 402, 501		1-	2
4 PHF Temperatures	3-401, 402, 403	10000	1.2	30. Haruf-washing meth	hods		5-202,6-301	-	+	2
5 Facilities lint & cold holding	3-501	-79.01	d	31. Gurbage/refuse/out			5-501,502		1	2
6 FHF Cooked & cooled	3-501	- 655	1 4	32. Outer openings			6-202	_	1-	Ť
7 Cross contamination	3 301, 302, 304	100	4	33. Pesticides/Rodentic	ideApplication		6-2072, 501, 7-206		+	1
8. Spiled foods	3-101, 701		2	34. Floors/Walls/Ceilin	THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWIND TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN		6-201, 501			2
9. Damaged Foods	6-404		2	35. Lighting			6-202,6-303		1	1
0. PHF Thawing	3-501		2	36. Ventilation			4-202, 204, 6-202	304	1	H
1. Food Protection/Storage	3-303, 305, 306, 6-43		2	37. Dressing Rooms			6-305		1	1
2. Food Handling	3-301, 304		2	Other			1 - 200			
3 Food temperature measuring device	4-204, 203, 302		1	38 Toxic Materials		~ · · · · ·	7-201, 102	Time	1	
Personal Hygienic Practices				39. ConsumerAdvisory			3-603		-	7
4. Employee Health	2-201	1000		40. HSPRequirements			3-801	- 100	-	2
5. Employee Hyplana	2-401, 403	温器	4	41. Conformance with H	IACCP Plans		8-201, 202, 203	- Inches		1
6. Employee Clothing	2-304, 2-402			42. Premises			6-501	\neg		1
Quipment/Utensils				13. Living Areas			6-202		+	1
7. Samuelor, Methods	4-702, 703		4	44. Linen			4-801,802,803			1
8. But in serVidentila cleaned & simuland	4-601, 602, 702	201	4	45. Pats			6-501			÷
9. Food contact surfaces	4-202, 501, 701		2	Fats, Oil, and Gr	ease Contro	1	Yes	No	N	/A
). Non-Food contact surfaces	4-101, 601		2	46. Grease Interceptor In			1	110	1	7
. Sponges/wiping cloths	4-101, 901		1	-17. Grease Interceptor M					1	1
2. Manual/Mechanical ware washing facilities	4-301, 501		1	44. Grease Interceptor Si					1	-
Equipment/utensil storage	3-304, 4-903		1	49. Rendering Documen					1	
Single service articles/Reuse	3-304, 4-502, 904		1	50 Allergen Awareness	Compliance 19	0.009(G)	1	Supplier		_
Item No.		***************************************						-	4.	MENDO
	()	19/	2	inch Konn						
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N = Non-Critical C = Critical	S = Score	Mis	nus 20	Pts. (See Reverse S	Side)			611	7	
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umber of Critical Violations		D/s	Zou	rds millet	~	/	///	0.000	-	name of the
hese items require IMMEDIATE atte	ention	R	eceive	ed By		Incorne	toll !		-	
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Address: 337 Mill St	1 A+B						Dates	6-1-5	10		of _	
	TATO	-					Date:	CPIF	19			
		I hou		- 22			Score:					
Telephone: 508-799-3255	7	-			ration(s):	□ Retail	Type of	[Insp	ection:			
Owner: School Nutrition	trogram	191	Food	Service	e	□ Mobile	Routi	ne	1	Rein	spect	ion
Person in charge (PIC): Alarva	Dutkemble	01	ľemp	orary		O Cuterer	□ Comp	ılafa <i>t</i>		1 Inves	_	
Inspector: Tara Mandr	nane	00	Other	г			□ New 1			HA		
Food Protection Management	T	IN	C	S	Conitor	y Facilities				-	miran.	=
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	Time.	-	1	25. Saway	Total Control of the		-		N	C	S
FOOD		A real			26. Insect				2, 403, 404	-80	-	d
2. Food and Water from approved source	3-201, 5-101	1900		4		washing facilities/procedu	ues.	6-50	1,5-203,204	-8	ļ	4
3. Food Labeling / containers	3-302, 602			1	28. Plumb	the same of the sa	1163	7	1, 205	1999	-	4
FOOD PROTECTION					29. Toilet				2, 402, 501	+-	-	2
4. PHF Temperatures	3-401, 402, 403	187		4	30. Hands	washing methods			26-301	_	-	2
5. Facilities hot & cold holding	3-501			4		ge/refuse/outside disposal		-	.502	+	-	2
6. PHF Coaked & coaled	3-501			4	32. Outero	penings		6-202			-	Ť
7. Cross contamination	3-301, 302, 304			4		des/RodenticideApplicati	on	6-2117	, 501, 7-206			T
Spoiled foods Damaged Foods	3-101, 701		_	2		Walls/Cellings		6-201	,501			2
10. PHF Thawing	6-404 3-501	-		2	35. Lightin			6-202	,6-303			1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	-	2	36. Ventile			4-202	.204,6-202,3	04		ı
12. Food Handling	3-301, 304		-	2	37. Dressin	g Rooms		6-305				1
13 Food temperature measuring device	4-204, 203, 302	-	\dashv	1							_	
Personal Hygienic Practices	1				38 ToxicM 39. Consun			7-201.	102	100		4
14. Employee Health	2-201	200	1	4	40. HSPRc			3-603			\vdash	2
15. Employee Hygiene	2-401.403	疆		4		mance with HACCP Plans		3-801	202, 203	150.00	\vdash	2
16. Employee Clothing	2-304, 2-402			1	42. Premise			6-501	,202,203	+	\vdash	-
Equipment/Utensils					13. Living/	ureas		5-202		+	\vdash	\dashv
17. Sanitation Methods	4-702, 703	1000		4	44. Linen			1	802,803		\vdash	÷
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4	45. Pets			6-501		1		Ħ
Food contact surfaces Non-Food contact surfaces	4-202, 501, 701			2	Fats, Oil	and Grease Cor	itrol		Yes	No	N/	
11. Sponges/wiping cloths	4-101, 601	_		2	46. Greaset	nterceptor Inspection		1			1	
12. Manual/Mechanical ware washing facilities	4-101, 901	1	-			nterceptor Maintenance L	og					1
3. Equipment/utensil storage	4-301, 501	-	-		48. Grease!	nterceptorSignage					7	
24. Single service articles/Reuse	3-304, 4-903 3-304, 4-502, 904	\dashv	-	1	49. Renderi	ng Documentation			/			
	3-304, 4-302, 904	_1	1		50. Allerger	Awareness Compliance	590.009(G)		V	EANOY!		
Item No.					Address of the latest of the l	The state of the s		-			-	_
			4127								7	
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astablishm Inspection	ent in s	ىي	777	wa.				-1825	6			
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Inspection		مي							-6			
Inspection	ent in s	50	777						- 6			

Number of Critical Violations
These items require IMMEDIATE attention

C = Critical

N = Non-Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Received By

Reinspection Date: Man

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# Of Seats			IME	NT INSP	ECTION REPO	RT	Page		of _	
Establishment: MILL	BURY	57	1	4EAL	57427	Date:	2-14		0	
Address: 389 M	LLRIK	11.		-		Score:	-		_	
Telephone: 508-799	. 32 351	Type		eration(s):	□ Retall	_	Vannatia a			
Owner: HEAD STA		O Food			☐ Mobile	-	Inspection:			
Person in charge (PIC):		☐ Tem				Routin		□ Rela	speci	ilon
Inspector: 0 = 1	CIESON				Caterer Caterer	□ Compl	☐ Investigation			
Inspector: PEREIL A.	FV G-72S	IO Oth	er n	PON	COOKING	New E	stablishment	DHA	CCI	P
Food Protection Management		NC	S	Sanita	ry Facilities		7		1 ~	Mana
PIC Assigned/Knowledgeable/Duties	2-101, 102	1998	4	25 Sewa	Terroritation and the second		5-402, 403, 404	N	C	S
FOOD				-	ts/Rodents		6-501			14
2. Food and Water from approved source	3-201, 5-101		4		washing facil:ties/procedures		2-301, 5-203, 204		-	4
3. Food Labeling / containers	3-302, 602			28. Plum	THE RESERVE THE PERSON NAMED IN COLUMN 2 I		5-201, 205	1000	1	ti
FOOD PROTECTION				29. Toilet	Rooms		6-302, 402, 501		+	2
4 PHF Temperatures	3-401, 402, 403	180	4	30. Hand-	washing methods		5-202, 6-301		1	2
5. Facilities hot & cold holding	3-501		4	31. Garba	ge/refuse/outsidedisposal		5-501,502		1	2
6 PHF Cooked & cooled 7 Cross contamination	3-50)	180	4	32. Outer			6-202			1
8 Spoiled foods	3-301, 302, 304	18	4		des/RodenticideApplication		6-202, 501, 7-206			1
9. Damaged Foods	3 101, 701 6-404	200	2		/Wells/Cellings		6-201, 501		Ī	2
10. PHF Thowing	3-501		2	35. Lighti			6-202, 6-303			1
11. Food Protection/Storage	3-303, 305, 306, 6-40	_	2	36. Ventile			4-202, 204, 6-202,	,304		1
12. Food Handling	3-301, 304		2	Other	ng Rooms		6-305			
3.Food temperature measuring device	4-204, 203, 302	-	H					-		quenent cons
Personal Hygienic Practices	1		1	38 Toxich			7-201,102	- 80		4
14 Employee Health	2-201	364	4	40. HSPR	mer Ad visory		3-603	-80	_	2
15 Employee Hygierie	2-401, 403	No.		PATRICK AND DESCRIPTION OF	mance with HACCP Plans		3-8(1)	- 100	-	2
6. Employee Clothing	2-304, 2-402		1	42. Premis			8-201, 202, 203 6-501		\vdash	1
Equipment/Utensils				43. Living	and a second sec		6-202	-	\vdash	\dashv
7. Sanitation Methods	4-702, 703	765	4	44. Linen			4-801,802,803	-		-
8 Equipment/utensils cleaned & sanitized	4-601, 602, 702	150	4	45. Pets			6-501	-	-	
9. Food contact surfaces	4-202, 501, 701		2	Fats, Oil	, and Grease Contr	ol	Yes	No	N	/A
0. Non-Food contact surfaces	4-101, 601		2		Interceptor Inspection		1	110	1	1
1. Sponges/wiping cloths	4-101, 901		1	47. Grease	Interceptor Maintenance Log					***
Manual/Mechanical ware washing facilities Equipment/utensil storage	4-301, 501		1	48. Grease	Interceptor Signage				1	\neg
4 Single service articles/Reuse	3-304, 4-903	-	1	A. Marketon and Association of the Control of the C	ng Documentation					
	3-304, 4-502, 904		1	50. Allerge	nAwarenestCompliance	0.009(G)	1	HINE!		\neg
Item No.				-	919)-	- Water -				
3/										
F000	ono VID.	50	-	non	Non	-4-	11-16-1	1		
	5040	04		11-17	CHEN					
Ruth	1600			-	4	-				
72-71	10000		~ A		470	Fa	62-2	4	-	
	none		-		1007			-	_	
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DI+ AN	ATHOR	Z	1	100	T Ro	100	120	-1	-	
12	mpon	A	- 0	125	-0				-	
N = Non-Critical C = Critical	S = Score	Min	us 26	Pts. (See I	Reverse Side)					9

Number of Critical Violations _____ These items require IMMEDIATE attention

Minus 26 Pts. (See Reverse Side) Reinspection Date:

# of Seats						Datas	Page	-			
Establishment: MILLEU	121 5772	2667	- 4	EAN	START		9.9.1	9			
Address: 389 M10	-LBURY	100	-	47	·	Score:					_
Telephone: 508.799.	3235	1	_	ation(s):	Ci Retail	Type of 1	inspection:				
Owner: CITY OF a	-ore-	Food	Servic	e	☐ Mobile	Routin	e	C) R	einsp	ecti	on
Person in charge (PIC):		☐ Temp	orary		□ Caterer	O Comple	Complaint 01			gati	on
Inspector: DEREK A. E	VERS	Q Other	r			□ New Es	itablishment	ОH	A C	CP	
Food Protection Management		NC	ISI	Sanita	ry Facilities		1	- T	n I	C	s
PIC Assigned/Knowledgeable/Dutles	2-101, 102		13	25. Sewi	William Committee of the Committee of th		5-402, 403, 40	_	000	-	4
FOOD	2-101, 10-	EVENIE	انـــا		ts/Rodents	-)	6-301				4
2 Food and Water from approved source	3-201, 5-101	1000	4		I-washing facilities/procedure	·	2-301,5-203, 20	14		_	4
3 Food Labeling / containers	3-302, 602		\Box	28 Plum		/	5-201, 205		-		1
FOOD PROTECTION				29. Tuite			6-302, 402, 50	1			2
4 PHF Temperatures	3-401, 402, 403		4	30 Hard	l washing methods		5-202,6-301	T			2
5 Facilities hat & cold holding	3-501		4	31. Garb	age/refuse/outside disposal		5-501,502	• 1			2
6. PHF Cooked & cooked	3-501		4	32. Oute	ropenings		6-202				1
7. Cross contamination	3-301, 302, 304	1970	4	33 Pestio	cides/RodenticideApplication		6-202, 501, 7-20	6			1
8. Spoiled foods	3-101, 701	1	2	34 Floor	s/Wulls/Ceilings		6-201,501				2
9 Damaged Foods	6-404		2	35. Light	ing		6-202,6-303				1
10. PHF Thawing	3.501		2	36 Vents	THE STATE OF THE S		4-202,204,6-20	2,304	_		1
11. Food Protection/Storage	3-303, 305, 306, 6-40	1	2		sing Rooms		6-305	1			1
12 Food Handling	3-301, 304		2	Other					·		_
13 Food temperature measuring device	4-204, 203, 302			-	Materials		7-201,102	-1	3		4
Personal Hygienic Practices	Ta 201	TOWN TOWN		-	umer Advisory		3-603	_	TEST .	_	2
14. Employee Health	2-401, 403	100		-	Requirements		3-801		- 00	_	2
15 Employee Hygiene 16. Employee Clothing	2-304, 2-402	(10/0)	1	-	ormance with HACCTPlans		8-201, 202, 203		-	_	1
Equipment/Utensils	2-304, 2-402	L		42 Prem			6-501	-			
17. Sanitation Methods	14702, 703	Police I	14	43. Livin			4-801,802,803		\dashv	-	7
18. Equipment/utensits cleaned & sanitized	4-601, 602, 702	100	1	45. Pets			6-501	\rightarrow	\dashv		Ħ
19. Food cuntact surfaces	4-202, 501, 701		7		il, and Grease Con	trol	Yes	L	lo l	N	IA
20. Non-Food contact surfaces	4-101, 601		2		se Interceptor Inspection		163	1			-
21. Sponges/wiping cloths	4-101, 901		T		se Interceptor Maintenance La	H1		1		-	_
22. Manual/Mechanical ware washing facilities	4-301, 501		I	The second second	se Interceptor Signage	ь		1		-	
23.Equipment/utensil storage	3-304, 4-903		1		ering Documentation			-			
24. Single service articles/Reuse	3-304, 4-502, 904		1	The state of the s	genAwareness Compliance	590.009(G)					
Item No.											
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Number of Critical Violations _______ These items require IMMEDIATE attention

C = Critical

S = Score

N = Non-Critical

Minus 20 Pts. (See Revorse Side)

Reinspection Date:

# -EV	ECOD FOTA	511	011										
# of Seats		RLI	SH	MEN	IT INSP	ECTION REPO	RT	Page.		_ 0	f_	_	
Establishment: NATIV	1771	5	-	4	006		Date:	6-12		15	>		
Address: 67 4	NEDI		1/		37:		Score:	Score:					
Telephone: 508-799	2100	Tv	ne o		ration(s):	□ Retail		Type of Inspection:					
	.0100	1 4		Servi			1 00						
10114						□ Mobile	Reutin	ie	OR	einsį	pecti	ion	
Person in charge (PIC):	PAN	01	emp	огагу		□ Caterer	□ Compl	aint	☐ Investigation			on	
Inspector: DENER A	rent	00	ther	•			O New E	stablishment	ΟH	□НАССР			
Food Protection Management		N	C	S	Sanita	y Facilities		7	T	NY I	С		
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	TOTAL STATE		4	25 Sewa			5-402, 403, 40-		N	C	S	
FOOD		Process				ts/Rodents		6-501		700	-	4	
2 Food and Water from approved source	3-201, 5-101			4	27 Hand	washing facilities/procedures		2-301,5-203,20	4			4	
3. Food Labeling / containers	3-302, 602			1	28. Plum			5-201, 205	-			1	
FOOD PROTECTION					29. Toilet	Rooms		6-302, 402, 50	-			2	
4 PHF Temperatures	3-401, 402, 403			4	30. Hand-	washing methods		5-202,6-301	-		-	2	
5. Facilities hot & cold holding	3-501			4		ge/refuse/outside disposal		5-501,502		-		2	
6 PHF Cooked & cooled	3-501	500		4	32. Outer	The same of the sa		6-202	_	1		i	
7 Cross contamination	3-301, 302, 304			4	THE RESERVE AND THE PERSON NAMED IN	des/RodenticideApplication		6-202, 501, 7-20	6	-		÷	
8 Spoiled foods	3 101, 701			2	34. Floors	/Walls/Ceilings		6-201, 501		-		2	
9. Damaged Foods	6-404			2	35. Lighti	18		6-202,6-303		_		(
10. PHF Thawing	3-501			2	36. Ventila	ution		4-202,204,6-207	.304			ī	
11. Food Protection/Storage	3-303, 305, 306, 6-404			2	37. Dressi	ng Rooms		6-305				i	
12. Food Handling	3-301, 304			2	Other								
13 Food temperature measuring device	4-204, 203, 302			1	38. Toxic!	Materials		7-201,102	li li	100		4	
Personal Hygienic Practices					39. Consu	merAdvisory		3-603	-1		-	2	
14 Employee Health	2.201			4	40. HSPR	equirements		3-801	1		7	2	
15 Employee Hygiene	2-401, 403	192		4	41. Confor	mance with HACCP Plans		8-201,202,203			\neg	1	
16. Employee Clothing	2-304, 2-402			1	42. Premis	es		6-501	-	-		1	
Equipment/Utensils					43 Living	Areas		6-202			\neg	1	
17 Sanitation Methods	4-702, 703			4	44. Linen		1	4-801,802,803		1	_	1	
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702			4	45. Pers			6-501				ι	
19. Food contact surfaces	4-202, 501, 701			2	Fats, Oi	, and Grease Contr	ol	Yes	No)	N/	A	
20. Non-Food contact surfaces	4-101, 601		_	2	46. Grease	Interceptor Inspection			1	T		-	
21. Sponges/wiping cloths	4-101, 901			1 .	47. Grease	Interceptor Maintenance Log				1	-		
22. Manual/Mechanical ware washing facilities	4-301, 501			1	48. Grease	Interceptor Signage							
23.EquipmenVulensil storage	3-304, 4-903	1	-	L	49. Render	ing Documentation				1	-		
24. Single service articles/Reuse	3-304, 4-502, 904			1	50. Allergo	nAwareness Compliance	90.009(G)	_1					
Item No.	ruta	- Z	H	- -	700	Tomer	OK.					arama	
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Number of Critical Violations ______
These items require IMMEDIATE attention

C = Critical

S = Score

N = Non-Critical

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

C 75	ype of Food : Tempo Other	Oper Service orary	ation(s):	□ Retail □ Mobile □ Caterer y Facilities	Compl		O Refi	stigat	lon
2 T	Food: Tempo Other	Oper Service orary	ation(s):	□ Mobile □ Caterer y Facilities	Type of Routin	ie laint	□ Inve	stigat	lon
C 20	Food: Tempo Other	Service orary S	Sanitar	□ Mobile □ Caterer y Facilities	Compl	ie laint	□ Inve	stigat	lon
0 N	Tempo	orary S	Sanitar	□ Caterer y Facilities	□ Compl	laint	□ Inve	stigat	lon
N	Other	S		y Facilities					-
1 N		S		A STATE OF THE PARTY OF THE PAR	☐ New E	stablishment			-
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1				A STATE OF THE PARTY OF THE PAR				-	-
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			26 Insect	The second secon		5-402, 403, 403	- 3	1	4
dra I	-	4	-	The state of the s		6-501			4
anı T	1 1	1	28. Plumt	washing facilides/procedu	res	2 301, 5-203, 20	4 / 100	Ų	4
ann T	, 1	-	29. Toilet Rooms			5-201, 205		-	1
193		4		washing methods		6-302, 402, 501		-	2
		4		ge/refuse/outside disposal		5-202, 6-301		-	2
1838		4	32. Outer			5-501,502		-	2
304		4		des/RodenticideApplicatio		6-202		-	1
150		2		Walls/Ceilings	n .	6-202, 501, 7-206		-	1
		2				6-201, 501		-	2
		2	The state of the s	the same of the sa			704	-	1
6,640		2					, 304	-	1
		2	Other	-		0-300			1
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			Andrew Contract				- 33	-	4
2012		4					- 300		2
		4	41. Conformance with HACCP Plans				-	+-+	2
		1		The second secon			-	-	1
	40		43. Living A	intas	-			1	1
		4	44. Linen			-	-	++	1
The second second second		4	45. Pels				-	-	1
01		2	Fats, Oil,	and Grease Cont			No	NI/	
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904	1		O. Allergen	Awareness Compliance	590.009(G)	X	And think	_	\dashv
	06, 6-40 02 01 904	D2 D1 904	2 2 102 1 2 102 1 4 1 1 1 1 1	2 35. Lightin 36. Ventila 37. Dressin 2 Other 38. Toxich 39. Consum 40. HSPRe 41. Conform 42. Premise 43. Living A 44. Linen 45. Pets Fats, Oil 2 46. Greaself 47. Greaself 48. Greaself 49. Renderir 50. Allergen 50. Al	2 35. Lighting 36. Ventilation 37. Dressing Rooms 02 02 1 38. Toxic Materials 39. Consumer Advisory 40. HSPRequirements 41. Conformance with HACCP Plans 42. Premises 43. Living Areas 44. Linen 45. Pets Fats, Oil, and Grease Consumer Advisory 46. Grease Interceptor Inspection 47. Grease Interceptor Maintenance Lo 48. Grease Interceptor Signage 49. Rendering Documentation 50. Allergen Awareness Compiliance 50.	2 35. Lighting 36. Ventilation 37. Dressing Rooms 2 Other 38. Toxic Materials 39. Consumer Advisory 40. HSPRequirements 41. Conformance with HACCP Plans 42. Premises 43. Living Areas 44. Linen 45. Pets Fats, Oil, and Grease Control 46. Grease Interceptor Inspection 47. Grease Interceptor Maintenance Log 48. Grease Interceptor Signage 49. Rendering Documentation 40. Rendering Documentation 41. Conformance Log 42. Rendering Documentation 43. Venture 44. Conformance Log 44. Conformance Log 45. Grease Interceptor Maintenance Log 46. Grease Interceptor Signage 49. Rendering Documentation 49. Rendering Docu	2 35. Lighting 6-202,6-303 36. Ventilation 4-202,204,6-202 37. Dressing Rooms 6-305 6-	2 35. Lighting 6-202,6-303 36. Ventilation 4-202,204,6-202,304 37. Dressing Rooms 6-305	2 35. Lighting 6-202,6-303 36. Ventilation 4-202,204,6-202,304 37. Dressing Rooms 6-305

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

Yumber of Critical Violations

These items require IMMEDIATE attention

# of Seats	FOOD ESTA	BLI	SH	MEN	IT INSPECTION REPO	RT	Page_		of _		
Establishment: NEW	CITIZE	= 7	/1	n	CENTER	Date:	3 21.	19			
	4 AIN					Score:			_		
	3494			(One	ration(s): Retail		Y				
Owner: W P	7//		-	Service		Type of Inspection:					
		X.			- Intobile	Routin	ic	□ Rein	spec	lion	
Person in charge (PIC):	Hyso	01	[emp	oracy	□ Caterer	□ Complaint □ L			nvestigation		
Inspector: DENEK A.	EVERI	00	Other	r		□ New E	stablishment	OHA	C C	P	
Food Protection Management	1	N	C	S	Sanitary Facilities		T	N	Tc	Is	
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewage		5-402, 403, 404	1	Ť	1	
FOOD					26 Insects/Rodents		6-501	10		4	
2. Food and Water from approved source	3-201, 5-101	and the		4	27 Hand-washing facilities/procedures		2-301.5-203.20	4		4	
3. Food Labeling / containers	3-302, 602				28. Plumbing		5-201, 205			1	
FOOD PROTECTION	~		_		29. Toilet Rooms		6-302, 402, 50	1		2	
4. PHF Temperatures	3-401, 402, 403			4	30. Hand-washing methods		5-202,6-301			2	
5 Facilities hot & cold holding	3-501	THE R		4	31. Garbage/refuse/outside disposal		5-501,502			2	
6. PHF Coaked & coaled	3-501			4	32. Outeropenings		6-202			1	
7. Cross contamination	3-301, 302, 304			4	33. Pesticides/RodenticideApplication		6-202, 501, 7-20	6		1	
8. Spoiled foods	3-101, 701			2	34. Floors/Walls/Ceilings		6-201, 501			2	
9. Damaged Foods	6-404			2	15. Lighting		6-202, 6-303			1	
10. PHF Thawing 11. Food Protection/Storage	3-501		_	2	36. Ventilation		4-202, 204, 6-207	2,304		1	
12. Food Handling	3-303, 305, 306, 6-40			2	37. Dressing Rooms		6-305			1	
	3-301, 304		_	2	Other						
13.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302			1	38. Toxic Moterials		7-201, 102			4	
	7	- 19	-	-	39. ConsumerAdvisory		3-603		_	2	
14. Employee Health	2-201	500	_	4	40. HSP Requirements	3-801			2		
15. Employee Hygiene	2-401, 403	100		4	41. Conformance with HACCP Plans	8-201.202.203					
16. Employee Clothing Equipment/Utensils	2-304, 2-401				42. Premises	6-501		1			
		_			43. Living Areas		6-202		L		
17. Sanitation Methods	4-702, 703	35		4	44. Linen		4-801,802,803			1	
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702			4							
20. Non-Food contact surfaces	4-202, 501, 701	_	-	2	Fats, Oil, and Grease Contr	ol	Yes	No	. 1	V/A	
21. Sponges/wiping cloths	4-101, 601			2	46. Grease Interceptor Inspection				1		
22. Manual/Mechanical ware washing facilities	4-101, 901	\rightarrow	-	1	47. Grease Interceptor Maintenance Log			/			
23. Equipment/utensil storage	4-301, 501	-	-		48. Grease Interceptor Signage			1			
24. Single service articles/Reuse	3-304, 4-903			1	49. Rendering Documentation						
24. Single service muchenteesse	3-304, 4-502, 904				50. AllergenAwureness Compliance	90.009(G)	1	W.			
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N = Non-Critical C = Critica	I S = Score		Min	us 20	Pts. (See Reverse Side)		1.)	
	1	(1	Λ A.	OV) Kmad	Reinspeot	ion Dale	-	\leq		
Number of Critical Violations			V	WI	W KI NAVOVO	/	12		<		
These items require IMMEDIATE atte	ention \	-	16	ccive	dBy	Inaması	ad Du		****		
and the second s			11	-001 V C	- DJ	Inspect	ea by				

Establishment: WEW a	CITIZE	-1		0	= 7/	7212	Date:	9.9	-/	9				
Address: 14-07	MAIN	5	7			100	Score:							
Address: 1407 Telephone: 508. 799.3	494	Тур	e of O		ion(s):	C Retali	Type of	Type of Inspection:						
Owner: CITIL OF G	-0 RK "	250	od Sei	rvice		O Mobile	Routin	ıe	Oi	Reinsp	ectio	n		
Owner: CITY OF CA	ve		mport			☐ Caterer	Comp.	☐ Complaint		nvesti	eatio	n		
		0 0						stablishmen		HA C	_	-		
Inspector: DEREKA	EVERU	000	iner-		-		O New E	Stadishmen	· Ju	HAU	CP			
Food Protection Management		N	CS		Sanita	ry Facilities		T		INI	сI	S		
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	1000	the second		25. Scw			5-402, 403, -	104	1000		-		
FOOD	1					its/Rodents	**	6-501	N-LOUIS COM	150		4		
2 Food and Water from approved source	3-201, 5-101		1.		27. Han	- Lwashing facilities/proce	adures	2-301, 5-203.	204	安		1		
3 Food Labeling / containers	3-302, 602			ij i	28. Plun	ibing		5-201, 205				1		
FOOD PROTECTION					29. Toile	Rounis		6-302, 402, 501				2		
4 PHF Temperatures	3-401, 402, 403			4	30. Harw	l-washing methods		5-202,6-301				2		
5. Facilities hot & cold holding	3-501			1	31. Gub	ege/refuse/outside dispo	sal	5-501,502				2		
6. PHF Cooked & cooled	3-501	300	4	i l	12. Oute		6-202				1			
7. Cross contamination	3-301, 302, 304			4	33. Pesti	rides/RodenticideApplic	ation	6-202, 501.7-	206	1 1		1		
8. Spoiled foods	3-101, 701				34. Floor	s/Walls/Ceilings		6-201, 501				-		
9 Duniaged Foods	6-40-1			2	35. Light	ting		6-202,6-303				1		
10. PHF Thawing	3-501		- 1	2	36. Venti	Intion	4-202, 204, 6-	202,304	1		1			
11. Food Protection/Storage	3-303, 305, 306, 6-40		- 1	2		singRooms		6-305				1		
12. Food Handling	3-301, 304		_ :	2	Other		•							
13 Food temperature measuring device	4-204, 200, 302				38. Toxic	Materials		7-201,102		1900		1		
Personal Hygienic Practices				menon of	39. Cons	umerAdvisory		3-603		1		3		
14. Employee Health	2-201			1	40. HSP	Requirements		3-801				1		
15. Employee Hygiene	2-401, 403	100		ı	41. Conf	ormance with HACCPP	lans	8-201, 202, 20	13			1		
16 Employee Clothing	2-304, 2-402				42. Prem	ises		6-501				1		
Equipment/Utensils				_	43. Livin	ig Areas		6-202				1		
17. Sanitation Methods	4-702, 703			1	44. Line	n		4-801,802,80	3	1	\vdash	_1		
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	1	_	1	45. Pets			6-501	44000			_		
19. Food contact surfaces	4-202, 501, 701		_	2	Fats, C	il, and Grease (Control	Ye	3	No	N/	A		
20. Non-Food contact surfaces	4-101, 601			2	46. Grea	se Interceptor Inspection			-		/	-		
21. Sponges/wiping cloths	4-101, 901				47 Grea	se Interceptor Maintenan	see Log		١,			_		
22. Manual/Mechanical ware washing facilities	4-301, 501					se Interceptor Signage			1			_		
23. Equipment/utensil storage	3-304, 4-903			1		lering Documentation		/ /			_			
24. Single service articles/Reuse	3-304, 4-502, 904	1 1	9	1	50. Aller	reen Awareness Compli	ance 590,009(G)	1	100		1			

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C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

Inspected By

Number of Critical Violations _____ C These items require IMMEDIATE attention

Establishment: NoRRLAS	K schi	201				Date: /	6-17-	19			-
Address: 44 MAL	DEN JTR		_	-		Score:		-/-			-
Telephone: 508-799-		Ty	O lo sq	peration(s):	O Retail						
Owner: School NUTRIOON		100	ood Ser				Inspecti	on:			
	0	1			□ Mobile	7 Routi	ne		Q Reir	spect	ion
1110	CIACCIO	111 20	empora	ry	☐ Cateror	O Comp	laint		O Inve	stigat	ion
Inspector: TIM McCo	//	100FC	other /	Public s	chost	□ New E	Establishm	ent	OHA		_
Food Protection Management		IN	CS	7						velveo	-
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	20000	4	The Party of the P	ry Facilities				N	C	S
FOOD			1 4	25. Sewi	and the same of th		5-402, 40	3, 404	100		4
2 Food and Water from approved source	3-201, 5-101		1 4	7	ts/Rodents		6-501				4
3. Food Labeling / containers	3-302, 602		1	28. Plum	washing facilities/procedun	3	2-301, 5-20	Action Concession	37		4
FOOD PROTECTION				29. Toile			5-201, 203				1
4 PHF Temperatures	3-401, 402, 403		14	1	-		6-302, 402	-			2
5 Facilities hot & cold holding	3 501	100	14		washing methods		5-202,6-30		-	1	2
6 PHF Cooked & cooled	3-501	APT CO	4		ge/refuse/outside disposal		5-501,502		1		2
7 Cross contamination	3-301, 302, 304	NIS!	4	32. Outer			6-202				Ī
8 Spoiled foods	3 101, 701	193	2		ides/RodenticideApplication		6-202, 501,	7-206			1
9. Damaged Foods	6-404		2	The second second	/Walls/Ceilings		6-201, 501				2
10. PHF Thawing	3-501		2	35. Lighti 36. Ventile			6-202, 6-30				1
11. Food Protection/Storage	3-303, 305, 306, 6-404	-	2				4-202, 204,	6-202,	304		1
12. Food Handling	3-301, 304	+	2	Other	ng Rooms		6-305				1
13.Food temperature measuring device	4-204, 203, 302	1	1	38 Toxica	A-A						
Personal Hygienic Practices					W		7-201,102		1952		4
14 Employee Health	2.201	No.	141		merAdvisory		3-603		12.0		2
15 Employee Hygiene	mployee Hygiene 2-401, 403		4		equirements		3-801		12/6		2
16. Employee Clothing	2-304, 2-402	-	11		manoe with HACCP Plans		8-201,202,2	203			1
Equipment/Utensils				42. Premis	T-100		6-501				1
17 Sanitation Methods	4-702, 703		14	43. Living/	ATCAS		6-202				1
8 Equipment/utensils cleaned & sanitized	4-601, 602, 702	10	4	45. Pers			4-801,802,8	03	-1		1
19. Food contact surfaces	4-202, 501, 701	-	2	L	. 10 0		6-501		1		1
20. Non-Food contact surfaces	4-101, 601		2		, and Grease Cont	rol	Ye	S	No	N//	4
1. Sponges/wiping cloths	4-101, 901	+	11		interceptor Inspection				1		
2. Manual/Mechanical ware washing facilities	4-301, 501		11		nterceptor Maintenance Log						
3. Equipment/utensil storage	3-304, 4-903	+	1-1		nterceptor Signage						
4. Single service articles/Reuse	3-304, 4-502, 904	+	+		ng Documentation						
Tram No.				50 Allerger	Awareness Compliance	90.009(G)					
Item No. -7 AT TIME of		1						Manda		7	
	Inspects.	011	na	Violat	מששי הוצרם						
-> JANICARY CO.	isdicions w	ERE	· 6	XCETIENT	AT TIME	- crt	72.5	rm		-	
			-		and the		-tvp	c c (76/2	_	
-> hot WHEEK hAK	idensity sout	1	110° F	3	COMPARTMENT	- DAL	-41	200		-	
						. Dank	- 511	40 9		-	
-> REFRIGITATION +	MUS AUD. 3	70%	- oK	FRES	ZEX tomps	1015	oK	_		-	
					TO THE	0	VD			-	
-> T.CS Foids	CHECKE SURGER	J	1350	1=						-	
	1								-	-	
-> All Representation	dates all	COUNTY OF							-	-	
										-	
-> note duouse	d NEW FEW	1510	1 Fa	of cade	with PA	- CiA	212	_		-	

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Rein pection Date:

Inspected By

Received By

Establishment: NOP:	TH 4/6	-4	ل	040	001	Date:	6.11.	19	7	
Address: 140 44, Telephone: 508.368	erING-7	DN	- 1	VAV		Score:	0 //	-/		
Telephone: 508. 36 8	3.4606	Type	of Op	eration(s):	C Retail	_	Inspection:		-	_
Owner: CITY DE	WODE.	Fine	d Serv	ice	O Mobile	Routi		IDA		
Owner: CITY OF Person in charge (PIC):	1AN	4	porar		☐ Caterer			-	einspe	
\$ = = C01	PETER			7	U Caterer	C) Comp	laint	□ In	vestig	atto
inspector: DEREK A.	EVERSI	Oth	er			□ New E	Stablishment	OH	ACC	P
ood Protection Management		NO	CS	Sanita	ry Facilities	-	T	T	N I	οT
PIC Assigned/Knowledgeable/Duties	2-101, 102	4	4	25 Sewa			5-402, 403, 40-	-	1000	
OOD					us/Rodenus		6-501			+
Food and Water from approved source	3 201, 5 101		4	27. Hand	washing facilities/procedu	rts	2-301,5-203,20	14		1
Food Labeling / containers	3-302, 602			28. Plum	bing		5-201, 205			
DOD PROTECTION		(1000)		29. Toile	t Rooms		6-302, 402, 501	1		
PHF Temperatures	3-401, 402, 403	-	- 4		-washing methods		5-202,6-301			
Facilities hot & cold holding PHF Cooked & cooled	3.501		4	-	age/refuse/outside disposal		5-501,502			
Cross contamination	3-501	-	4	32. Outer	AND THE RESERVE AND THE PARTY OF THE PARTY O		6-202			1
Spoiled foods	3-301, 302, 304 3-101, 701	- W	4		ides/RodenticideApplicatio	n	6-202, 501,7-20	6		1
Damaged Foods	6-404		2	-	s/Walls/Ceilings		6-201, 501	-	-	1
PHF Thawing	3-501	-	2	35. Lighti 36. Ventile			6-202,6-303	200	-	+
Food Protection/Storage	3-303, 305, 306, 6-40	-	1 2	37. Dressi			4-202,204,6-202	2,304	+	+
Food Handling	3-301, 304		2	Other	ang records		6-305			
ood temperature measuring device	4-204, 203, 302		1	38 Toxic	Matenals		7-201, 102	E	1000	7
sonal Hygienic Practices		-		-	merAdvisory		3-603			-
Employee Health	2-201	W2 :	[4]		equirements		3-801		101	+
Employee Hygiene	2-401, 403	300	4	-	rmance with HACCP Plans		8-201, 202, 203		100	+
Employee Clothing	2-304, 2-402			42. Premis	- A STATE OF THE PARTY OF THE P		6-501	-	+	+
uipment/Utensils				43. Living	Areas		6-202			\top
Sanitation Methods	4-702, 703	200	4	44. Linen			4-801,802,803			\top
Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Peis		7,02	6-501			1
Food contact surfaces	4-202, 501, 701		2	Fats, Oi	l, and Grease Con	trol	Yes	No	,	N/A
Non-Food contact surfaces	4-101, 601		2	46. Grease	Interceptor Inspection				T	
Sponges/wiping cloths	4-101, 901	_	1		Interceptor Maintenance Lo	g				
Manual/Mechanical ware washing facilities	4-301, 501		1	48. Grease	Interceptor Signage		2			
Single service articles/Reuse	3-304, 4-903			Processing and the second second	ing Documentation	mp-rame.				
	3-304, 4-502, 904		Ш	50. Allergo	en Awareness Compliance	590.009(G)				
Item No.				and the second second second			West St. Louis			
7										1
7 43	Tut	72	2_	76	mpr a	K]
12 0										1
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	tra	4/6	4-0	160	- N	Tan Jan			-	1
- 011										1
					-		201	0		1
() (Comment	1 1/3	-			The state of the s					4

Number of Critical Violations ______ These items require IMMEDIATE attention

Received By

Establishment: QUINS	FAMO	11	1	-	200	1FATA	21/Date:	2.1	Carre	20		
Address: 14 BLACK	570NA	2	11	-	2- 2-	0411	Score:	da . (.		1		
Telephone: 508.799.	9100	TTV	ne n	£ On	profing(e)	05.0						_
Owner: Land Comment	0178	1 -7	2	, op	riacion(s).			f Inspecti	On;			
Owner: WORCETTEN	- 0V841					□ Mobile	Rout	ne	To	Rein	spect	lon
Person in charge (PIC):	FATON	0.1	Temp	orar	′	□ Caterer	□ Comp	olaint	10] Inves	tiont	lon
Inspector: PEREKA	EVERN	00	Other	r						AHC		_
Control of the Contro		_		-			O Mee I	Sanisiiii	ent	Anc	CCI	_
Food Protection Management		N	C	S	Sanitar	y Facilities		1		IN	Ic	Te
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	1000		4	25 Sewa	The state of the s		5-402, 40	3 304	100	1	S
FOOD	7				26. Insect	ts/Rodents		6-501	3, 404	- 88	-	4
2 Food and Water from approved source	3-201, 5-101	1000		4	27 Hand-	washingfacilities/proce	dures	2-301.5-20	13. 204	- 200	-	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1	28. Piumi			5-201, 20		1000	+	1
4_ PHF Temperatures					29. Toilet	Rooms		6-302, 40		_		2
The second secon	3-401, 402, 403			4	30. Hand-	washingmethods		5-202,6-30				2
5 Facilities but & cold holding	3-501			4	31. Garba	ge/refuse/outside dispos	ลภั	5-501,502				2
6. PHF Cooked & cooled	32 Outer openings			6-202				ī				
	3-301, 302, 304			4	33. Pestici	des/RodenticideApplica	tion	6-202, 501	7-206			
Spoiled foods Damaged Foods	3-101, 701	100	_	2	34. Floors	Walls/Ceilings		6-201, 501			-	2
10. PHF Thawing	6-404	_		2	35. Lightin	3		6-202, 6-30	3			T
11. Fond Protection/Storage	3-501		_	2	36. Ventila	tian		4-202,204,	6-202, 3	04		1
12. Food Hondling	3-303, 305, 306, 6-40	-		2	37. Dressii	gRooms		6-305				1
3.Food temperature measuring device	3-301, 304		-	2	Other							
Personal Hygienic Practices	4-204, 203, 302		_1	1	38. Toxich	fatenals		7-201, 102				4
14. Employee Health	2.204	-	-	_	The second second second	nerAdvisory		3-603				2
15. Employee Hygiene	2-201	200	-	4	40. HSPR			3-801		300		2
6. Employee Clothing	2-401, 403 2-304, 2-402	100	\rightarrow	-		manco with HACCPPIa	1.5	8-201,202.	203			1
Equipment/Utensils	2-309, 2-402				42. Premise			6-501				L
17. Sanitation Methods	4-702, 703	Sec.	-		43. Living/	lreas .		6-202				1
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702	W-	-	4	44. Linen			4-801,802,6	303			1
9. Food contact surfaces	4-202, 501, 701		-	2	45. Pets	1.0		6-501				1
0. Non-Food contact surfaces	4-101, 601	-	-	2		and Grease Co	introl	Ye	25	No	N/	A
	4-101, 901	-	-	-	10000 0000	nterceptor Inspection			4			
2 64. 186 1 2 1	4-301, 501	-	+	Ħ		nterceptor Maintenance	Log		a			
Continue of the continue of th	3-304, 4-903	+	-	1		nterceptor Signage			<	-		
4 PI-1-1-1 of A P	3-304, 4-502, 904	+	+	†	-	ng Documentation		×				
Item No.		_1	ᆚ		50. Allerge	Asvareness Complian	ce \$90.009(G)			S. TVIII		

TE RG	-AGEN	4-570N	2 dwg	OK
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* 141	TEHEN	IN A IT A BY	cen	NEN
4	7 / / /	10 65	insp	6 E 970N

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Number of Critical Violations
These items require IMMEDIATE attention

me h

Received By

Reinspection Date:

of Seats

Page	of
FARC	. UL

Reinspection Date:

Inspected By

	VERLY	1	1	6	y J	CHOOL	_ Date:	6-18	19	1		_
Address: 14 Roc	-K-BA	2-0	4		77-		Score:					
Telephone: 508-538	.9102	Ty	pe of	Ope	ration(s):	Retall	Type of	Inspection:				
		OF	boo	Servic	e	1 Mobile	O Routi	ne	□ Re	lnsp	ecti	n
Owner: CITY OF G	YEZGEN	01	emp	orpry		Caterer	Cl Com	C Complaint		Investigation		FI
Inspector: DENCER A. G	5025	-)ther						OHA	-	-	-
Device A												
Food Protection Management	1	IN	C	S	Sanita	ry Facilities		1	1	V	C	5
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	100		4	25 Sew.	age		5-402, 403, 404				-
FOOD					26. Inse	:LVRodents		6-501				3
2. Food and Water from approved source	3-201, 5-101	1900		А	27 Hand	t-washing facilities/procedu	nes	2-301, 5-203, 204				3
3. Food Labeling / containers	3-302, 602			1	28. Plun	rbing		5-201, 205				_
FOOD PROTECTION					29. Toik	t Rooms		6-302, 402, 501				-
4. PHF Temperatures	3 401, 402, 403			4	30. Hone	I-washing methods		5-202, 6-301	1			
5 Facilities hot & cold helding	3-501	120		4	31. Garb	age/refuse/outside dispresal		5-501,502	_ 1_		-10	2
6 PHF Cooked & cooled	3-501	(83)		4	32. Oute	ropenings		6-202		T		-
7 Cross contamination	3-301, 302, 304	應		4	33 Pesti	cides/RodenticideApplicati	D r ,	6-202, 501, 7-206	5			į
8 Spoiled foods	3-101, 701	SE		2	34. Floor	rs/Walls/Ccilen-		6-201, 501				1
9. Damaged Foods	6-404	Г		2	35. Light	ing		6-202,6-303		1	-	1
O. PHF Thawing	3-501			2	36. Venti	lation		4-202, 204, 6-202	304	1		1
1. Food Protection/Storage	3-303, 305, 306, 6-40	1		2	37. Dres	sing Rooms		6-305		1		1
2. Food Handling	3-301, 304	1	$\overline{}$	2	Other	The state of the s		And the same of th				
3.Food temperature measuring device	4-204, 203, 302	\vdash		1		: Materials		7-201,102	18	100		1
Personal Hygienic Practices	10.000					umerAdvisory		3-603			-	j
4. Employee Health	2-201	100			-			3-801		88	-	Ť
The state of the s		100	-			Requirements formance with HACCP Plan		8-201, 202, 203	-	-	-	î
5. Employee Hygiene 6. Employee Clothing	2-401, 403	1000	_	\vdash	42. Prem		-	6-50i	-	-	-	i
Equipment/Utensils	2-304, 2-402							6-202		\dashv	-	-
	1,702,703	Toron I	1		43. Livin			4-801.802.803		-	-	-
7. Sanitation Methods	4-702, 703	1900			-	1			\rightarrow	-		-
8. Equipment/utensils cleaned & sanitized 9. Food contact surfaces	4-601, 602, 702		Н	4	45. Pets			6-501		l		÷
Frood contact surfaces Non-Food contact surfaces	4-202, 501, 701	-	-	2	A CONTRACTOR OF THE PARTY OF TH	il, and Grease Co	ntrol	Yes	N	0	N	A
	4-101,601	-	_	2		se Interceptor Inspection			-	-	_	-
1. Sponger/wiping cloths	4-101,901	-				se Interceptor Malnienance	Log		-			_
2. Manual/Mechanical ware washing facilities	4-301, 501		_	1	48. Grea	so interceptor Signage			-	_		_
3.Equipment/utensil storage	3-304, 4-903	_				lering Documentation				_		_
4. Single service articles/Reuse	3-304, 4-502, 904				50 Aller	gen Awareness Complians	e \$90.009(G)		1/3	30		_
Item No.	THE PARTY OF THE P			- 131					-		-	
3 //									-			
A 407	- unto	5 6	272	-	2	MAT	OK					
RUF	me come	1	-1	7	200	T2-V	111	OF				
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Number of Critical Violations ______ These items require IMMEDIATE attention

#	of	Seats	M	14
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Page_	- 1	of	- 1

	. 000 40171	D L.U		11 1115	ECHON REPU	3.1	Page_		oi _	1
Establishment: Rice Squ	School	71				Date:	11110	-		*********
Address: 760 Massosa	il Cal					Score:	THILL			
Telephone:	11+ Rd	Type	of One	ration(s):	□ Retail	1	42			
The second secon						Type of In	spection;			
Owner: School Nothition	Program	L.N.	od Servi		☐ Mobile	Routine		O Rei	aspect	ion
Person in charge (PIC): 10 len	Hiller	🗆 Тет	nporary		□ Caterer	Complain	at	□ Іпче	stigat	lon
Inspector Touch MCH Jan	VCIVC .	□ 0fl	1er			□ New Esta	blishment	ΠHΑ	CCI	P
Food Protection Management		N	CIS	Sanita	ry Facilities			TN	C	S
PIC Assigned/Knowledgeable/Duties	2-101, 102	886	4	25 Sewi	The state of the s	1	402, 403, 404	_		4
FOOD				26 Insec	ts/Rodents	6	5-501	1		4
2. Food and Water from approved source	3-201, 5-101		4	27 Hand	-washing facilities: procedures	2	!-301,5-203, 204	1		4
3. Food Labeling / containers	3-302, 602		1	28. Plum	bing		5-201, 205			1
FOOD PROTECTION				29. Toile	t Rooms	6	-302, 402, 501			2
4. PHF Temperatures	3-401, 402, 403	78	4	30. Hand	-washing methods	3	-202,6-301			2
5. Facilities hot & cold holding	3-501	12.0	4	31. Garba	ige/refuse/outside disposal	5	-501,502			2
6. PHF Cooked & cooled	3-501	1000	4	12. Outer	openings	6	-202		1	1
7. Cross contamination	3-301, 302, 304	PEU	4	33 Pestic	ides/RodenticideApplication	6	-202, 501, 7-206			1
8. Spoiled foods	3-101, 701		2	34. Floor	s/Wills/Ceilings	6	-201, 501		1	2
9. Damaged Foods	6-404		2	35. Light	ne	6	-202,6-303			ī
10. PHF Thawing	3-501		2	36. Ventil	stion	4	-202, 204, 6-202	,304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ingRooms	6	-305			T
12. Food Handling	3-301, 304		1	Other					-	•
13 Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials	7	-201, 102			1 4
Personal Hygienic Practices				39. Consu	imer Advisory	3	-603			2
14. Employee Health	2-201		4	40. HSPR	tequirements	3	-84}}	- 18		2
15. Employee Hygiene	2-401, 403	1000	-4	41. Confo	rmance with HACCP Plans	8	-201,202,203			I
16. Employee Clothing	2-304. 2-402			42. Premi	Sea	6	-501			1
Equipment/Utensils				43. Living	Areas	6	-202			1
17. Sanitation Methods	4-702, 703	100	4	44. Linen		4	-801,802,803			ı
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets	came	6	-501		T	1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Contr	ol	Yes	No	N	/A
20. Non-Food contact surfaces	4-101, 601		2	46. Greass	Interceptor Inspection			1	T	1
21. Spanges/wiping cloths	4-101, 901		1	47. Grease	Interceptor Maintenance Log				1	Z
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Greass	Interceptor Signage					
23. Equipment/utensil storage	3-304, 4-903		1	49. Rende	ring Documentation		1		17	
24. Single service anicles/Reuse	3-304, 4-502, 904			50. Allerg	enAwareness Compliance	0.009(G)				
Item No.		CHEST SALES						WENTERLOOM	Madrovogssy	-
45 (13/2)					TTO/TRA/					77
No Violatio	s tound	·								

All This is	- D 3									
All Femps	n kunge									
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N = Non-Critical

C = Critical

S = Score

Reinspection Date: NA

Number of Critical Violations

These items require IMMEDIATE attention

Minus 20 Pts. (See Reverse Side)

Establishment: 42000						ECTION REF	Olti		Page_		of_	
Address: 1006	EVEL:						Date:	6	111	9	-	
7000	GRAF	/2	21	/	17		Score:					-
Telephone: 508.79	9.3694	Ту	pe of	Op	eration(s):	☐ Retail		f Inst	pection:			-
Owner: CITY OF	work	ST.	Food	Servi	ce	□ Mobile	Secuti			F3 73 4		
Person in charge (PIC):	UNIEW ENZO	01	l'emp	orary	,	□ Caterer			-	O Reli	-	_
Inspector: DENER 4.	EVERS	00)ther			- Control	□ Comp			O Inve	_	_
Food Protection Management	T	I KT	[6]	6		W						
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	N	C	S	-	y Facilities				N	C	S
FOOD	12.000				25. Saway 26. Insect	Congress of the Congress of th		-	02, 403, 404			4
2 Food and Water from approved source	3-201, 5-101			4	-	washing facilities/procedu		6-50		- 25	L	4
3. Food Labeling / containers	3-302, 602			1	28. Plumb		ica	-	01,5-203,204	- 80	1	4
FOOD PROTECTION 4 PHF Temperatures					29. Toilet	Rooms		-	2, 402, 501	-	╁	1 2
5 Facilities hot & cold holding	3-401, 402, 403			4		washing methods		-	2,6-30i	-	1	2
6 PHF Cooked & cooled	3-50t 3-501		-	4		ge/refuse/outside disposal		-	1,502		1	2
7. Cross contamination	3-301, 302, 304	30		4	32. Outero			6-20				1
8 Spoiled foods	3 101, 701		-	2		des/RodenticideApplication Walls/Ceilings	n	_	2, 501,7-206			1
9. Damaged Foods	6-404	-	1	2	35. Lighan			-	1,501		-	2
10. PHF Thawing	3-501			2	36. Ventila	Y		4	2,6-303		_	1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dressin	THE RESERVE AND ADDRESS OF THE PARTY OF THE		6-305	2,204,6-202,3	124	-	1
12. Food Handling 13 Food temperature measuring device	3-301, 304			2	Other			1000			1	1
Personal Hygienic Practices	4-204, 203, 302				38. Toxic M			7.201	,102	700	Γ-	4
14 Employee Health	2-201	1000		-	39 Consum			3-603		- 100		2
15 Employee Hygiene	2-401, 403			4	40. HSPRes			3-801		100		2
16. Employee Clothing	2-304, 2-402	-	+	-	42. Premise	nance with HACCPPlans		8-201	,202,203			1
Equipment/Utensils	**************************************				43 LivingA			6-501				L
17 Sanitation Methods	4-702, 703		T	4	44. Linen	1005		6-202		-		1
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702	181		4	45. Pets			6-501	,802,803	+		
9. Food contact surfaces	4-202, 501, 701	I		2	Fats, Oil,	and Grease Con	trol	0-301	Yes	No	20.1	
10. Non-Food contact surfaces 11. Spanges/wiping claths	4-101,601	1		2		terceptor Inspection	-5.07		7	140	N,	A
2. Manual/Mechanical ware washing facilities	4-101,901	-	1	Ι,	47. Grease In	terceptor Maintenance Lo	8		2		_	-
3. Equipment/utensil storage	4-301, 501 3-304, 4-903	+	-	-	48 Grease In	terceptor Signage			×		-	\neg
4. Single service articles/Reuse	3-304, 4-502, 904	-	+	-	The second division in which the second division is not a second division in the second div	g Documentation			×			-
Item No.	3 331, 4-302, 904	1	'		50. Allergen	Awareness Compliance	590.009(G)		X	300/28		
* PETP * PETP * PETT * PETT		20	N	1	HAN	20n	eart	1	LAB	? 4.6	5	

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date

Inspected By

Number of Critical Violations _____ These items require IMMEDIATE attention Mcurlay O Received By

Establishment: SKVW	NE BII		>2_	0	ERE	1-V -571 V	Date:	7	7	19		
Address: 1 SKYL	LACE D	12			- 13	· rery	Score:	0			_	-
Telephone: 58.75	7 775/11	- 4			ration(s):	□ Retail						
	1.1547		A	-	i i		Type of	-	ection:			
Owner: CMY OF	work,	7		Servi		O Mobile	Routi	ne		□ Rein	speci	don
Person in charge (PIC):	EFTETTET	101		orary	1	☐ Caterer	□ Comp	laint		O Inve	stigat	lon
Inspector: PERUIL A.	EVERS	E	Uber	13	AKE	ry	O New E	stabl	ishment	OHA	CCI	P
Food Protection Management	T	N	C	S	Sanitar	y Facilities		T		N	1c	S
J PIC Assigned/Knowledgeable/Duties	2-101, 102	100		4	25 Sewa	ge		5-40	02, 403, 404			1
FOOD					26. Insec	s/Rodents		6-50)1			4
2. Food and Water from approved source	3-201, 5-101			4	27 Hand	washing facilnies/procedu	res	2-30	1,5-203,20	4		.4
3. Food Labeling / containers	3-302, 602			_1_]	28 Plum			5-20	1, 205			1
FOOD PROTECTION	Tarana and an include				29. Toilet			-	2, 402, 501			2
4 PHF Temperatures	3 401, 402, 403	500	-	4		washing methods		5-20	2,6-301			2
5 Facilities hot & cold holding 6 PHF Cooked & cooled	3-501	35		4		ge/refuse/outside disposal		+	1,502		-	2
7 Cross contamination	3-301, 302, 304			4	32. Outer			6-20	-	-	_	1
8 Spoiled foods	3-101, 701		-	2		des/RodenticideApplication	n		2,501,7-20	5	-	1
9 Damaged Foods	6-404	-	-	2	35. Lighti	/Walls/Ceilings			1,501 2,6-303	-+-	-	2
10. PHF Thawing	3-501	-	-	2	36. Ventila			-	2, 204, 6-202	1 204	-	-
11. Food Protection/Storage	3-303, 305, 306, 6-40	- 1	\neg	2	37. Dressi			6-30		.,304	+	1
12 Food Handling	3-301, 304		1	2	Other	ing i would		0.30		سنات		-
13 Food temperature measuring device	4-204, 203, 302			1	38. Toxich	faterials		7-201	1,102	100		1
Personal Hygienic Practices					39. Consu	mer Advisory		3.60		- 100		2
14 Employee Health	2-201			4	40. HSPR	quirements		3-801				2
15 Employee Hygiene	2-401, 403			4		mance with HACCPPlans		8-201	1,202,203			ī
16. Employee Clothing	2-304, 2-402			1	42 Premis	es		6-501				1
Equipment/Utensils					43. Living	Areas		6-202				ı
17 Sanitation Methods	4-702, 703			4	44. Linen	MV		4-801	,802,803			1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702	1000	-	4	45. Pets			6-501				1
19. Food contact surfaces	4-202, 501, 701	-	-	2	Fats, Oi	l, and Grease Con	trol		Yes	No	N	/A
20. Non-Food contact surfaces	4-101,601	-+	+	2		Interceptor Inspection			×			
21. Sponges/wiping cloths22. Manual/Mechanical ware washing facilities	4-101, 901	\rightarrow	-	Η.		Interceptor Maintenance La	og		-			
23.Equipment/utensil storage	4-301, 501 3-304, 4-903	+	-			Interceptor Signage			75		_	
24. Single service articles/Reuse	3-304, 4-502, 904			-	-	ing Documentation	-		0	-	_	_
The state of the s	35304, 4502, 304		1		50 Allerge	n Awareness Compliance	590.009(G)			1000		
Item No.												
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		21	140					- /				
720	1-5016	67	2	7	202	16mp	1- 6	K		***************************************	_	
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		or contract					(/		-		-	
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	-6n7/8	- /	-	47	7	4VA	AR I	-10			-	
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01/								ブ				
	- 7b	1	1	22	-My 15	- 1500	20		0/	7	7.27	

Number of Critical Violations ______ These items require IMMEDIATE attention

C = Critical

S = Score

N = Non-Critical

Minus 20 Pts. (See Reverse Side)

Received By

Reinspection Date

# of Seats	FOOD ESTAI	BLISI	HME	NT INSP	ECTION REPO	PRT	Page_		of_	
Establishment: SOVT	+ 416	4	50	-40	04	Date:	6.10	/	7	
Address: 100 412	RICOT	- 5				Score:				
Telephone: 508 7 99.	3339			ration(s):	□ Retail	Type of	Inspection:			_
Owner: CITY OF	word"	2 100	rd-Servi	ce	O Mobile	Routin		O.D.da		1
Person in charge (PIC):		<u> </u>	iporary			4		□ Rein		
Engagen A - Co	OLETON				Caterer Caterer	C Comple		☐ Inves	tigat	on
Inspector: DENEKA	EVENED.	Oth	er			O New Es	stablishment	OHA	CCP	•
Food Protection Management		NO	S	Sanita	ry Facilities			N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25. Sewp	ige		5-402, 403, 404			4
FOOD	7			-	ts/Rodents		6-501	1350		4
2 Food and Water from approved source	3 201, 5-101	41111	4		washing faculties/procedure	\$	2-301,5-203, 20-	1 188		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28 Plum			5-201, 205		<u></u>	1
4 PHF Temperatures	3-401, 402, 403	1000	1.1	29. Toile			6-302, 402, 501			2
5 Facilities hot & cold holding	3 501		4		-washing methods		5-202,6-301			2
6. PHF Cooked & cooled	3-501		4		age/refuse/outside disposal		5-501,502			2
7 Cross contamination	3-301, 302, 304		4	32. Outer			6-202			L
8 Spoiled foods	3-101, 701		2		ides/RodenticideApplication s/Walls/Ceilings		6-202, 501, 7-206			1
9. Damaged Foods	6-404	-	2	35. Lighti			6-201, 501			2
10. PHF Thawing	3-501		2	36. Ventil			6-202,6-303 4-202,204,6-202	104		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressi			6-305	,304	-	-
12. Food Handling	3-301, 304		2	Other	0		0-303			1
13 Food temperature measuring device	4-204, 203, 302		T	38. Toxic!	Materials		7-201,102	Tours.		4
Personal Hygienic Practices				39 Const	merAdvisory	-	3-603	- 30	\vdash	2
14 Employee Health	2-20}		4		equirements		3-801	188		2
15 Employee Hygicae	2-401, 403		4	41. Confor	rmance with HACCP Plans		8-201, 202, 203			T
16. Employee Clothing	2-304, 2-402		1	42. Premis	ici		6-501			
Equipment/Utensils				43. Living	Areas		6-202			T
7 Sanitation Methods	4-702, 703	200	4	44. Linen			4-801,802,803			1
8. Equipment/utensils cleaned & sanstized	4-601, 602, 702		4	45. Pets			6-501			1
9. Food contact surfaces 10. Non-Food contact surfaces	4-202, 501, 701	-	2		l, and Grease Conti	rol	Yes	No	N/	A
Lt. Sponges/wiping cloths	4-101,601	-	2		Interceptor Inspection		V			
2. Manual/Mechanical ware washing facilities	4-101,901	-	11.		Interceptor Maintenance Log		1			
3 Equipmen/utensil storage	4-301, 501 3-304, 4-903	-			Interceptor Signage		X			
4. Single service articles/Reuse	3-304, 4-502, 904		+	The residence of the last of t	ing Documentation		×			
THE PARTY OF THE P	3-304, 4-302, 904		1	50. Allerge	en Awareness Compliance	590.009(G)	\rightarrow			
Item No.						*******		- Auth	-	and the same
1. REPAIR	746	a	one	EN	REST	20	000			
1 Hans	CAR	The same	11	NK	FAVE	5	HAN	10	-	_
Ve No	HOT	and	7	22	-)				\Box	
THE THE STATE OF T	WAT M		1.	VK.	WITH	407	Lat	72-	-	-
200	1000		h	rong	ent 1	52	72-0 0	17	_	
2. ELEZAN 8	-And	4-4	~	F-4-1					_	
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an A EH	- ME	A	no	100	Den	115	ak 11	10	\dashv	
165	n Aller	NE	-/	10 A	- CHINE	46	<u>G</u>		\dashv	
1					11 10 6		- 10 - 110		-	
2K- H07	WA 50	m	- 7	2m	25 OK				\dashv	
A REST	21621	170	OR	72	MACA	K			-	
- BLAR	TIC 62	-00	1/emy	- 4	rtall m	115			\dashv	
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- 125m	ITTER		AN	0 4		A C	ens	PAC	7	2-1
L	El				LAMIT	150	12 h	10	10	2
N = Non-Critical C = Critical	S = Score	Mi	nus 20	Pts. See	Reverse Side)	Dai:	2	01	/	15

Number of Critical Violations ______
These items require IMMEDIATE attention

# of Seats	FOOD ESTA	BLISH	MENT	r insp	ECTION REPO	RT	Page		of _	
Establishment:	VAN A	111	1	-	CHOOL	Date:	//-	10	_	-
Address: / LLO A	DRICO?	1 . 0	57		CAUOL		6-10	- 19		
Telephone: 68 . 799.			-	ation(s):	D. D D.	Score:				
Owner: Color OF	3362				□ Retail		Inspection:			
	work	94ood	Service		□ Mobile	Routin	e	Q Rein	spect	ion
Person in charge (PIC): 246	2450	□ Temp	orary		Caterer Caterer	Compl:	aint	O Inves	tigat	ion
Inspector: DENER 4.	EVERN	C) Other	г			O New Es	stablishment			-
Food Protection Management	T	N C	S	Sanitar	y Facilities		1		LA	La
I PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa		-	5 102 402 40	N	C	S
FOOD		-		26. Insec			5-402, 403, 404 6-501		-	4
2 Food and Water from approved source	3-201, 5 101	100	4	17710	washing facilities/procedures		2-301, 5-203, 20		-	4
3. Food Labeling / containers	3-302, 602		1	28. Plum			5-201, 205	100	-	1
FOOD PROTECTION				29. Toilet	Rooms		6-302, 402, 501		-	2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand-	washing methods	Market	5-202,6-301	1		2
5 Facilities hot & cold holding	1-501	256	4	31. Garba	ge/refuse/outside disposal		5-501,502			2
6. PHF Cooked & cooled	3.501		4	32. Outer	penings		6-202			1
7 Cross contamination 8. Spailed foods	3-301, 302, 304	100	4		des/RodenticideApplication		6-202, 501,7-20	5		1
9. Damaged Foods	3-101, 701	1080	2	-	Walls/Ceilings		6-201, 501			2
10. PHF Thawing	6-404 3-501		2	35. Lightir			6-202,6-303			1
11. Food Protection/Storage	3-303, 305, 306, 6-401	-	2	36. Ventila			4-202, 204, 6-202	,304		1
12. Food Handling	3-301, 304		2	Other	ig Rooms		6-305			1
13.Food temperature measuring device	4-204, 203, 302		1	38. Taxich	4				, ,	
Personal Hygienic Practices	1 201, 202				nerAdvisory		7-201,102	-	\square	4
14 Employee flealth	2-201	Nissi	4	40. HSPR			3-603	100		2
15 Employee Hygiene	2-401, 403		4	THE R. P. LEWIS CO., LANSING	mance with HACCP Plans		3-801 8-201, 202, 203		-	2
16. Employee Clothing	2-304, 2-402		1	42. Premis			6-501	-		-
Equipment/Utensils				43 Living	Areas		6-202	\neg		1
17 Sanitation Methods	4-702, 703		4	44. Lineo	71		4-801,802,803		-	1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets		-	6-501		- 1	i
19. Food contact surfaces	4-202, 501, 701		2	Fats, Oil	, and Grease Contr		Yes,	No	N/	_
20. Non-Food contact surfaces	4-101, 601				interceptor Inspection		X	1	14/	1
21. Sponges/wiping cloths	4-101, 901		1	47. Greasel	nterceptor Maintenance Log		X			
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Grease I	aterceptor Signage		X			*Bana
23. Equipment/utensil storage	3-304, 4-903		L	49. Renderi	ng Documentation		X.			
24. Single service articles/Reuse	3-304, 4-502, 904		1	50. Allerge	Awareness Compliance	0.009(G)	X			\neg
Item No.	2162.	et	72	m	FREE	267	2			
* pu	ATTIC	47		trece	744	2 N	2071			
* senu	SAFE	VTX	no		NER GE	Mo.				
- Aug	TUENES	1-	60	277	TCATET	- 4	VATLA	156	4	er
OK	- 70	116	n	nee	FOR	2	00	9		

Number of Critical Violations _______ These items require IMMEDIATE attention

C = Critical

N = Non-Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Received By

Reinspection Date:

Establishment: S. Aller + /						Date: 6	1,0010		_	
- DIMMIT	teademy					Score:	110/17		-	
13 January	1	Trong	of () no.	ation(s):	(m. n. n.					
201318			- HARLING A		□ Retall	Type of In				
OWNER: School Nutrition	Prizzzcia	~	d Servic	c	☐ Mobile	Routine		□ Rein	spect	ion
Person in charge (PIC): KNYEN	Harachi	□ Tem	рогасу		☐ Cuterer	Complain	nt	C Inves	tigat	lon
Inspector: Tour McMailla	10	O Oth	er			□ New Esta	ablishment	DHA	CCI	>
Food Protection Management		NIC	: s	Sanita	ry Facilities	T		IN	l c	S
1 PIC Assigned/Knowledgeahle/Duties	2.101, 102		4	25 Sewi		3	5-402, 403, 404	1831		
FOOD				26. Insec	rts/Rodents		S-5(1)2	100		vit
2 Food and Water from approved source	3-201, 1-101		4		l-washing lacilities/procedures		2-301, 5-201, 204	100	_	-4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205		1	1
4 PHF Temperatures	3-401, 402, 403	1000		29. Toile	r Rooms -washing methoda		5-302, 402, 501	-	\vdash	2
5. Facilities but & cold holding	3-501		4		age/refuse/outside disposal		5-202_6-301 5-501,502		+	2
6 PHF Cooked & cooled	3-501	1	1	32. Outer			S-202		+-	Ti
7. Cross contamination	3-301, 302, 304	1	4		ides/RodenticideApolication	-	5-202 5-202, 501, 7-206			1
8. Spailed foods	3-101, 701	11/20	2		s/Walls/Ceilings	-	5-201, 501			2
9. Damaged Foods	6-404		2	35. Light	THE R. LEWIS CO., LANSING, MICH.		-202, 6-303		1	1
10. PHF Thawing	3-501		2	36. Venti		14	-202,204.6-202	.304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms	6	F-305			1
2. Food Handling	3-301, 304		2	Other						
3.Food temperature measuring device	4-204, 203, 302]]]	38 Толіс	Materials	7	-201,102	169		4
Personal Hygienic Practices	1			39. Consi	umer Advisory	3	-603	100	_	2
14. Employee Health	2-201	100	3	-	Requirements		-801	- 100		2
15. Employee Hygiene	2-401, 403	2000	4		ormance with HACCPPlans		-201,202,203	-	-	1
6. Employee Clothing Equipment/Utensils	2-304, 2-402			42. Premi			-501	-	-	1
17. Sanitation Methods	1 4 202 203	all		43. Living			-202	_	-	1
18. Equipment/utensils cleaned & sanitized	4-702, 703	100	4	45. Pets			-801,802,803 -501			1
9. Food contact surfaces	4-202, 501, 701	-	1 2	4	il, and Grease Contr		Yes	No	L	I I
O. Non-Food contact surfaces	4-101, 601	_	2		eliterceptor Inspection	01	165	140	17	/A
1. Spanges/wiping cloths	4-101, 901				e Interceptor Maintenance Log			-	+	_
2. Manual/Mechanical ware washing facilities	4-301, 501				e Interceptor Signage			1	1	
3.Equipment/utensil storage	3-304, 4-903		I		ring Documentation			1	t	
4. Single service articles/Reuse	3-304, 4-502, 904		11	-	genAwareness Compliance	90.009(G)		35		
Item No.								Localitation	_	_
H No VIO	ations	FO	MIC	do	nne lasoe	ction		· · · · · · · · · · · · · · · · · · ·		
	VC-1-1-2-1-0-1-0-1-0-1-0-1-0-1-0-1-0-1-0-1		-4-2-	-432	100					
Kitchen 18	Sanitan	/ 0/	* 7	-mi	of hamit	10			_	
	- Sin Isaa	1	Δ	III.A.	-6 maple	(2)				
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tridge /free	ren/Hot	- H2(2-	allu	a conse					
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									_	
N = Non-Critical C = Critica	S = Score	M	linus 20	Pts. (See	e Reverse Side)	Reinspectio	n Date: K	1/A		
X		1	11/1	1.	1.		10 /			
Number of Critical Violations			MA	wal	Us_	lain.	LWAM	are		
These items require IMMEDIATE atte	ntion	))	Receive	d By		Inspected	d By		1	

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11	~6	Seats	
#	o	STREET.	

Pag	e	of	
4 14 /14	<u>-</u>	O1	

	TOOD LOIA	DLIGI	HVIEL	41 1143F	ECTION REPU	HII	Page		of _	
Establishment: UNIE	N 412	-6	Se	=40	01	Date:	7.16	10	-	-
Address: / CHA	DIN	17				Score:	10	1	-	
Telephone: 5 08 . 799.	3600		of Ope	ration(s):	Retail		Inspection:			
Owner: CTV OF Person in charge (PIC):	1000	Dane			☐ Mobile	1 Kouth		To. 7.		
Person in charge (PIC):	W	C Tem				_	-	Q Rein	-	
Inspector: Academic	1241661	OOth			□ Caterer	O Compl		O Inve	stigat	ion
Inspector: DEREK A. 6	VERS	U OIR	er ~~~~~			O New E	stablishment	OHA	CCI	P
Food Protection Management		INIC	S	Sanita	ry Facilities				7.	
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	SUP	4	25 Sewi			5-402, 403, 404	N	C	S
FOOD		t-mark.			ts/Rodents		6-501	100	1	4
2. Food and Water from approved source	3-201, 5-101		4	27. Hand	l-washing facilities/procedures		2-301, 5-203, 20	1	$\vdash$	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum	bing	-	5-201, 205			1
4 PHF Temperatures		Committee of the Commit	7	29. Toile	( Rooms		6-302, 402, 501		1	2
5 Facilities hot & cold holding	3-401, 402, 403	33	d	THE OWNER WHEN PERSON NAMED IN	-washing methods		5-202,6-301		T	2
6. PHF Cooked & cooled	3-501		4		age/refuse/outside disposal		5-501, 502			2
7. Cross contamination	3-301, 302, 304	300	4	32. Outer	The state of the s		6-202			1
8. Spailed foods	3-101, 701				ides/RodenticldeApplication		6-202, 501, 7-20	6	_	-1
9. Damaged Foods	6-404	-	2	1	/Walls/Ceilings		6-201, 501	-	_	2
10. PHF Thawing	3-501	_	2	35. Lighti 36. Ventil			6-202, 6-303		_	
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress			4-202,204,6-202	1,304		
12. Food Handling	3-301, 304		2	Other	ing teeding.		6-305		1	
3.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials		7-201, 102	Electric		
Personal Hygienic Practices				_	mer Advisory		3-603	-8	-	2
14. Employee Health	2-201	407	4		equirements		3-801	100	$\vdash$	2
15. Employee Hygiene	2-401, 403		4	41. Confo	rmance with HACCP Plans		B-201, 202, 203	-	-	
6. Employee Clothing	2-304, 2-402		1	42. Premis	ics .		6-501		1	$\Box$
Equipment/Utensils				43. Living	Areas		6-202	1		
7. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802.803			I
Equipment/utensils cleaned & sanitized     Food contact surfaces	4-601, 602, 702		4	45. Pets			6-501			1
0. Non-Food contact surfaces	4-202, 501, 701 4-101, 601		2		I, and Grease Contro	ol	Yes	No	N/	/A
1. Sponges/wiping cloths	4-101, 901		2		Interceptor Inspection					
2. Manual/Mechanical ware washing facilities	4-301, 501	-	-		Interesptor Maintenance Log					
3.Equipmen//utensil storage	3-304, 4-903	_			InterceptorSignage					
4. Single service articles/Reuse	3-304, 4-502, 904				ing Documentation			-		
Item No.				DO. Alterge	anAwareness Compliance 59	0,009(G)	4		L	
INCAN INC.										
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N = Non-Critical C = Critical	S = Score	_ Min	ius 20	Pts. (Sec	Reverse Side) 🗆 🛚	ainconect.	Some		-	

Number of Critical Violations ______
These items require IMMEDIATE attention

Received By

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Establishment: //A// 1/6	ERSITY	/ /	1		=4mpvs	-			to_	
Address: FREE		100	77	Complian C	-4Mpvs	Date:	6.6	19		
Telephone: 508 799	2/00			eration(s):		Score:				
	3690	Tood		CALL THE COLUMN TO SERVICE CO.	O Retail		Inspection:			
	NORC.				O Mobile	2 Routi	ne	□ Reli	ispec	tion
	TIE	O Temp		У	□ Caterer	O Comp	laint	☐ Inve	stiga	tion
Inspector: DEREK A.	EVERS	Other	r			□ New E	stablishment	OHA	****	
Food Protection Management	7	IN G	La	1 5	100		The second	-		
1 PIC Assigned/Knowledgeable/Duties	2 101, 102	N C	S		y Facilities			N	$\int C$	S
FOOD	2 101, 102		4	25. Sewa	ge ts/Rodents		5-402, 403, 404		L	4
2 Food and Water from approved source	3-201, 5-101	900	4	manning.	washing facilities/procedures		6-501	- 8	-	4
3. Food Labeling/containers	3-302, 602		1	28. Plumb			2-301, 5-203, 20: 5-201, 205	- 100		1-4
FOOD PROTECTION				29. Toilet	The state of the s		6-302, 402, 501	-	+	1
4 PHF Temperatures	3-401, 402, 403		4	30. Hand	washing methods		5-202,6-301	_	+-	2 2
5 Facilities hot & cold holding 6 PHF Cooked & cooled	3-501		4	31. Garba	ge/refuse/outside disposal		5-501,502		1	2
7. Cross contumination	3-501	100	4	32. Outer	And the second s		6-202			1
8 Sported foods	3-301, 302, 304	180	4		des/RodenticideApplication		6-202, 501,7-206			ī
9. Damaged Foods	6-404		2		/Walls/Ceilings		6-201, 501			2
10. PHF Thawing	3-501		2	35. Lightir 36. Ventila			6-202,6-303			1
11 Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressir			4-202,204,6-202,	,304		1
12 Food Handling	3-301, 304		2	Other	N. KOONIS		6-305			
13. Food temperature measuring device	4-204, 203, 302		L	38 Toxich	Materials		7-201,102	Foun		1
Personal Hygienic Practices					nerAdvisory		3-603	- 100	-	2
14 Employee Health	2-201		4	40. HSPR	The state of the s		3-801	- 100	-	2
5 Employee Hygiene	2-401, 403	300	4	41. Confor	mance with HACCP Plans		8-201, 202, 203	-	1	i
6. Employee Clothing Equipment/Utensils	2-304, 2-402		I	42. Premise			6-501		1	
7 Sanitation Methods	14702 702	-	- 7	43. Living A	Areas		6-202			
8. Equipment/utensils cleaned & sanitized	4-702, 703		4	44. Linen			4-801,802,803			1
9 Food contact surfaces	4-202, 501, 701	-	2	45. Pets			6-501			1
0 Non-Food contact surfaces	4-101, 601	$\rightarrow$	2		, and Grease Contr	ol	Yes	No	N	/A
1 Sponges/wiping cloths	4-101, 901	++	Ť		nterceptor Inspection nterceptor Maintenance Log					1200
2 Manual/Mechanical ware washing facilities	4-301, 501	$\top$	1		nterceptor Maintenance Log	-	-			
Equipment/utensil storage	3-304, 4-903		t		ng Documentation				_	
4 Single service articles/Reuse	3-304, 4-502, 904		1		Awareness Compliance	0.009(C)	1		<del> </del>	
Item No.					The world compliance of	V.007(G)	1 1	50.00		
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umber of Critical Violations	_	1///	ell	(de (		-	1			
nese items require IMMEDIATE atter	tion	WRec	eivec	і Ву		Inspected	d By			

Address: 300 MOLDEN Telephone: 50 8-799-38-10	nux Show	1	- 10				Date:	VIII 1				
letephone: Coc	8+	T con					Score	IOR				_
1,555 - WL OR	0	1.			ation(s):	☐ Retail	Type	of Inspection:				
Owner: School Withitim	Prices	191	Pood	Servic	e	□ Mobile	N Roi	itine	OF	Reins	ecti	00
Person in charge (PIC): Dicina	Tacinone	a	<b>Temp</b>	orary		☐ Caterer	O Cor	nplaint	DI	лvest	leati	OH
Inspector: Tana mano	vare	00	Other					Establishment	+	IAC	-	
Food Protection Management		IN	ĪĈ	S	Canita	y Facilities		1		l as I		
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	(000)	-	13	25 Sewa			5-402, 403, 40	14	N	C	S
FOOD	1	- London	4	1		ge is/Rodents		6-501	M		-	4
2 Food and Water from approved source	3-201, 5-101	56		-1		washing facilities/proces	lures	2-301,5-203, 2	D4		-	4
3. Food Labeling / containers	3-302, 602			1	28. Plum	arway and a second	2111 00	5-201, 205				Ť
FOOD PROTECTION					29. Toile			6-302, 402, 50	10		,	2
4 PHF Temperatures	3-401, 402, 403	200		4	30. Hand	washing methods		5-202,6-301		V		2
5. Facilities hot & cold holding	3-501	100		4	31. Garba	ge/refuse/outside dispos	al	5-501,502				2
6. PHF Cooked & cooled	3-501	193		4	32. Outer	openings		6-202				1
7. Cross contamination	3-301, 302, 304			1	33. Pestic	des/RodenticideApplica	tion	6-202, 501,7-2	06			1
8 Spailed foods	3-101.701	No.		2	_	/Walls/Ceilings		6-201, 501				2
Damaged Foods     PHF Thawing	6-404	-	_	2	35. Lighti	******************	-	6-202,6-303				1
II. Food Protection/Storage	3-501	_		2	36. Ventil			4-202, 204, 6-2	02,304			1
2. Food Handling	3-303, 305, 306, 6-40		$\vdash$	2	37. Dressi	ng Rooms		6-305				E
3.Food temperature measuring device	3-301, 304 4-204, 203, 302	-	$\vdash$	2	Other					-		
Personal Hygienic Practices	14204, 205, 502				38. Toxici			7-201, 102				- 4
14. Employee Health	2-201	On the				merAdvisory	to the second	3-603		100	-	2
15. Employee Hygiene	2-401, 403	麗		$\rightarrow$		equirements mance with HACCPPIa	n é	3-8()) 8-201,202,203	_		-	2
6. Employee Clothing	2-304, 2-402			1	42 Premi		1	6-501			$\dashv$	1
Equipment/Utenslls					43. Living		-	6-202	-	-	$\dashv$	Ė
17. Sanitation Methods	4-702, 703	1000		4	44. Linen			4-801,802,803		$\rightarrow$	-	1
id. LaupmenVatensils cleaned & sanitized	4-601, 602, 702			4	45. Peu			6-501			7	1
9. Food contact surfaces	4-202, 501, 701			2	Fats, Oi	l, and Grease Co	ontrol	Yes	1	Vo	N/	_
0. Non-Food contact surfaces	4-101, 601			2	_	Interceptor Inspection			T	1		-
1. Sponges/wiping cloths	4-101, 901			1	47. Grease	Interceptor Maintenance	Log				-7	
2. Manual/Mechanical ware washing facilities	4-301, 501			L	18. Grease	Interceptor Signage					1	
3. Equipment/utensil storage 4. Single service articles/Reuse	3-304, 4-903	_	_	11	19. Rende	Ing Documentation					7	
*. Single service arucien Reuse	3-304, 4-502, 904			1	50 Allerg	en Awareness Complian	ice \$90,009 (G	V				

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date: NA

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Number of Critical Violations ________
These items require IMMEDIATE attention

Received By

Number of Critical Violations _____ These items require IMMEDIATE attention Received By

Establishment: WOOD.	WARA	11	,/	Coll	001	Date				_
Aridrocci A	mong		K-	4 00	70 1	Date:	6.12	19	×.	
Telephone: 28. 28	61077		of One	ration(s):	0.00	Score:				
Owner:	170/	Ta Foot			□ Retail		f Inspection:			
	rorc.	1		24	□ Mobile	2 Rout	ine	□ Rei	nspec	tion
Person in charge (PIC):	JEHY	☐ Tem	25 - 1-2		□ Caterer	□ Com	plaint	O Inv	estina	tion
Inspector: DENERA	EVERA	□ Othe	r			-	Establishment	_	-	
Food Protection Management	T	NIC	[6]	6				1		_
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	N C	S		y Facilities		-	N	I C	S
FOOD	1 - I - OI I - OI	Establish	14	25 Seway 26 Insect	CANADA CONTRACTOR OF THE PARTY		5-402, 403, 40	Н		4
2 Food and Water from approved source	3-201, 5-101	1000	141		szkodents washing facilitizs/procedu		6-501			4
3. Food Labeling / containers	3-302, 602		Til	28. Plumb		es	2-301,5-203, 20	0.4		4
OOD PROTECTION				29. Toilet	The state of the s		5-201, 205 6-302, 402, 50	-		1
4 PHF Temperatures	3-401, 402, 403	100	4	-	washing methods		5-202, 6-301	-	+	2
5 Facilities hot & cold holding	3-501		4		ge/refuse/outside disposal		5-501,502	-	+-	2
6 PHF Cooked & cooled	3-501		4	32. Outer	The state of the s	-	6-202		+	2
Cross contamination	3-301, 302, 304		4	33. Pestici	des/RodenticideApplicatio	1	6-202, 501, 7-20	6	+	1
Spoiled foods  Damaged Foods	3-101, 701	200	2		Walk/Ceilings		6-201, 501		+	2
). PHF Thawing	6-404		2	35. Lightin			6-202, 6-303		1-	Ť
Food Protection/Storage	3-501	-	2	36. Ventila			4-202, 204, 6-20	2,304	1	1
Food Handling	3-303, 305, 306, 6-40 3-301, 304	-	2	37. Dressin	gRooms		6-305		1	1
Food temperature measuring device	4-204, 203, 302		2	Other						
ersonal Hygienic Practices	4-204, 203, 302			38. Toxic M			7-201, 102	102		4
Employee Health	2-201	Section 1		39 Consum			3-603	100		2
Employee Hygiene	2-401, 403	39	4	40. HSPRo			3-801	100		2
Employee Clothing	2-304, 2-402	-	il	41. Contony	nance with HACCPPlans		8-201,202,203			1
quipment/Utensils							6-501		1	1
Sanitation Methods	4-702, 703	100	4	43. LivingA	read		6-202			L
Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			4-801,802,803		-	1
Food contact surfaces	4-202, 501, 701		2		and Grease Cont	1	6-501			1
Non-Food contact surfaces	4-101, 601		2		neceptor Inspection	roi	Yes	No	N	/A
Sponges/wiping cloths	4-101, 901		T	47. Grense I	nterceptor Maintenance Lo			-	1	
Manual/Mechanical ware washing facilities	4-301, 501		1	48. Grease Ir	nerceptor Signage				1	
equipment/utensil storage	3-304, 4-903		1		g Documentation			F	-	
Single service articles/Reuse	3-304, 4-502, 904		1	-	Awareness Compliance	590.009(G)	_	National St	-	
Item No.	The state of the s			-		30.003(0)				Mallon
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Received By

Number of Critical Violations ______ These items require IMMEDIATE attention

Inspected Rv

Page_	of
1 450	01

# of Seats					NT INSPECTION REPO	PRT	Page		of _	
Establishment: WOOD	WARD	0	41	/	Sa4001	Date:	6.17			
Address: // Me	KEON	-	7	0.	10	Score:	0 /		_	_
Telephone: 508-538			ne o	COn	eration(s):   Retail					
3	, , , ,	21	-46				Inspection:			
		1			- 11800110	Routin	e	□ Rein	spect	lon
Person in charge (PIC):	TENS	101	Гетр	orar	Caterer Caterer	O Compl	aint	☐ Inve	stiont	ion
Inspector: Dener 4.	even	00	Other				stablishment	OHA		_
Food Protection Management		N	C	S	Sanitary Facilities					7.
1 PIC Assigned/Knowledgeable/Duties	2 101 102	1000		4	25. Sewage		1	N	C	S
FOOD					26 Insects/Rodents		5-402, 403, 40-	- 8	-	4
2. Food and Water from approved source	3 201, 5-101			4	27. Hand-washing facilities/procedure		6-501		L	1 4
3. Food Labeling/containers	3-302, 602				28. Plumbing	-	2 301, 5-203, 20	1000	ļ	4
FOOD PROTECTION					29. Toilet Rooms		5-201, 205		-	1
4 PHF Temperatures	3-401, 402, 403	300		4	30. Hand-washing methods		6-302, 402, 501		-	2
5 Facilities hot & cold holding	3 501	TO B		4	31. Garbage/refuse/outside disposal		5-202,6-301			2
6 PHF Cooked & cooled	3-501	130		4	32. Outer openings		5-501,502		-	2
7 Cross contamination	3-301, 302, 304			4	33. Pesticides/RodenticideApplication		6-202		-	1
8 Spoiled foods	3-101, 701	200	-	2	34. Floors/Walls/Ceilings		6-202, 501,7-200	-		
9. Damaged Foods	6-404			2	35. Lighting		6-201, 501	-		2
10. PHF Thawing	3-501		1	2	36. Ventilation		6-202, 6-303	-		L
11. Food Protection/Storage	3-303, 305, 306, 6-40	$\neg$	1	2	37. DressingRooms		4-202, 204, 6-202	,304	-	ı
12. Food Handling	3-301, 304			2	Other		6-305			1
13 Food temperature measuring device	4-204, 203, 302			T	38 Toxic Materials		7 801 400			_
Personal Hygienic Practices					39. ConsumerAdvisory		7-201,102	- 100	$\vdash$	4
14 Employee Health	2 201	118	T	4	40 HSPRequirements		3 603	- 250	-	2
15 Employee Hygiene	2-401, 403	惠		4	41. Conformance with HACCPPlans		3-801	-		2
16. Employee Clothing	2-304, 2-402			T	42 Premises	-	8-201,202,203 6-501		$\vdash$	1
Equipment/Utensils					43. Living Areas		6 202			1
17 Sanitation Methods	4~702, 703	100	T	4	44. Linen		4-801,802,803		-	1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702			4	45. Pers		6-501			1
19. Food contact surfaces	4-202, 501, 701			2	Fats, Oil, and Grease Contr		Yes	- 1		!
20. Non-Food contact surfaces	4-101, 601			2	46. Grease Interceptor Inspection	01	res	No	N/	A
21. Spanges/wiping cloths	4-101, 901			1	47. Grease Interceptor Maintenance Log	-			/	
22. Manual/Mechanical ware washing facilities	4-301, 501			I	48. Grease Interceptor Signage			/		
23.Equipmen/utensil storage	3-304, 4-903	7		i	49. Rendering Documentation		-		_	
4. Single service articles/Reuse	3-304, 4-502, 904			1	50. Allergen Awareness Compliance	00 000//21		and the same of		-
Item No.			1		La companie p	70.007(G)	1	1		
# 140°	TACTOCAL AV	72	- A	2	Tempe of	e e	old verr			

C = Critical

S = Score

70

Minus 20 Pts. (See Reverse Side)

Reinspection Date

Inspected By

Yumber of Critical Violations

Chese items require IMMEDIATE attention

								3				
# of Seats	FOOD ESTAI	3L.!	SHI	MEN	TINSP	ECTION REPO	PRT		Page_		of _	
Establishment: WOOA	MARD		0-	4 V	Se	4001	Date:	9	9	19		
Address: // //	KEON	-	12	6	(-1)	,, 0 0 =	Score:			-		
Telephone: 508.538		Tvi	pe of	Oper	ation(s):	O Retall	Type of	Tonne	-diam			-
				Servic					cuon:			
	work)	1			e	□ Mobile	Routin	ne		☐ Rein	spect	.lon
Person in charge (PIC):	Ener			orary		☐ Caterer	□ Comp	laint		☐ Inve	stigat	lon
Inspector: DENER 4	EVERA	00	Other				□ New E	stabli	shment	OHA	CCI	P
Food Protection Management		N	C	S	Sanita	ry Facilities		T		IN	Tc	Īs
1. PIC Assigned/Knowledgeuble/Duties	2-101, 102			1	25. Sewa	ige		5-40	2, 403, 404		N.	4
FOOD	The second second				26. Inseq	ts/Rodents		6-50	t	- 10		4
2 Food and Water from approved source	3-201, 5-101			4	27. Hanu	washing facilities/procedure	23	2-30	1,5-203, 20	1		4
3 Food Labeling /containers	3 302, 602			1	28. Plum	bing		5-20	1, 205			1
FOOD PROTECTION		PARTY.			29. Toile	THE RESERVE OF THE PARTY OF THE		6-30	2, 402, 501			2
4 PHF Temperatures	3-401, 402, 403		_	4		washing methods		5-202	2,6-301		1	2
5 Facilities hot & cold holding 6. PHF Cooked & cooled	3-501		-	4		upe/refuse/outside disposal		5-501			1	2
7. Cross contamination	3-301, 302, 304	100	$\vdash$	4	12 Ouler	The second secon		6-207			1	1
8 Spoiled foods	3-101, 701			4		ides/Rodenticide/pplication	1	1	2, 501,7-200	3	+-	11
9. Dantaged Foods	6-40-1		-	2		s/Walls/Ceilings		6-201			-	2
10. PHF Thawing	3-501	-	-	2	35. Light 36. Ventil				46-303	704	+	1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	1	ing Rooms		6-305	, 204, 6-203	,,104	+-	1:
12. Food Handling	3-301, 304			2	Other	nig recours		10-303			1	
13 Food temperature measuring device	4-204, 203, 302				38. Toxic	Materials		7-201	102	Est	1	T
Personal Hygienic Practices	- In the same of t					merAdvisory		3-603		- 8	1	2
14 Employee Health	2-201			4		loquirements		3-801	~~~	- 6	-	2
15. Employee Hygiene	2-101, 403			4		rmance with HACCP Plans		-	,202,203	1000	1	Ī
16. Employee Clothing	2-304, 2-402			1	12. Premi			6-501		$\neg$	+	T
Equipment/Utensils			-		43. Living	Arras		6-202		$\neg$	1	
17 Sanitation Methods	4-702, 703	50		4	44. Linen			4-801	,802,803		1-	
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	100		4	45 Pels			6-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Con	trol		Yes	No	Ŋ	UK
20. Non-Food contact surfaces	4-101, 601			2	46. Greas	Interceptor Inspection				T .	P	
21. Sponges/wiping cloths	4-101, 901			1	47. Greas	Interceptor Maintenance Lo	g.			/		
22. Manual/Mechanical ware washing facilities	4-301, 501	_	_	1	48. Greas	Interceptor Signage			/	1		
23. Equipmen/otensil storage	3-304, 4-903	_	_		49. Remik	ring Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904			1	50. Aller	en Awareness Compliance	590.009(G)			GOR		
Item No.					************							
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106		Second	19	0 2	, e			56	7,5	7		

Number of Critical Violations
These items require IMMEDIATE attention

C = Critical

N = Non-Critical

S = Score

Minus 20 Pts. (See Reverse Side)

Reinspection Date:

#	of	Seats			
17	VA.	0-010			

Dona	~5
Page	10

# Of Seats	FOOD ESTA	DLIO!	LINI	ENI INSP	ECTION REPOR	11	Pag	ge	_ 01		
Establishment: Worker	Tran	A	2	TTR	AGNET	Date:	6.1	7.1	9		
Address: 3/5 57	NICH	01	A	+ AN	~	Score:			7-		
Telephone: 5 08 - 799	2000	Туре	of C	Operation(s):	☐ Retail	Type of I	nspection	a:			-
								1	alman	ant!	_
Owner: CTV OF	Person in charge (PIC):					- Couting			□ Reinspection		
Person in charge (PIC):	ANCOR			ысу	Caterer Caterer	□ Comple	aint	O In	Investigation		
Inspector DEMEZA	evers	0.01	her			O New Es	tablishme	nt OH	AC	CP	-
Food Protection Management		N	ĊТ	Sanita	ry Facilities		T T		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	March 1		4 25 Sew	ige		5-402, 403,	404			4
FOOD				26 Inse	:LvRodents		5-501		<b>SE</b>		4
2. Food and Water from approved source	3-201, 5-101	100		4 27. Han	l-washing facilities/procedures		2-301,5-203	3, 204	28		4
3. Food Labeling / containers	3-302, 602			1 28. Plun	រុច្ចាប់ព្រះ		5-201, 205				1
FOOD PROTECTION		THE REAL PROPERTY.		29. Toile			6-302, 402,	-	_	_	2
4. PHF Temperatures	3-401, 402, 403	1986	+		l-washing methods		5-202,6-30		-	_	2
5 Facilities hot & cold holding	3-501	700	-		age/refuse/outside disposal		5-501,502		-	-	2
6. PHF Cooked & cooled	3-501	ATR.		_	ropenings		6-202	7 705	$\rightarrow$	_	1
7. Cross contamination	3-301, 302, 304		_+		cides/RodenticideApplication		6-202, 501,	7-206			1
8 Spoiled foods 9. Damaged Foods	3-101, 701 6-404	0996			s/Walls/Ceilings		6-201, 501		-	-	2
10. PHF Thawing	3-501	-	_				6-202,6-303		$\rightarrow$	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	-		aing Rooms		4-202,204,6 6-305	F202,304	-	-	1
12. Food Handling	3-301, 304			2 Other	ung rooms		0-301				
13. Food temperature measuring device	4-204, 203, 302	-	-	_	Materials		7-201,102		No. of Lot		-
Personal Hygienic Practices	1 201, 203, 302			3d. 10kg	umerAdvesory		3-603	_			2
14. Employee Health	2-201	No.	T		Requirements		3-801	$\neg$	SEP.		2
15. Employee Hygiene	2-401, 403		+		omance with HACCPPlans		8-201,202.2	203			1
16. Employee Clothing	2-304, 2-402	-	-	1 42. Prem			6-501		-		ī
Equipment/Utensils		-		43. Livin			6-202				T
17. Sanitation Methods	4-702, 703	State of	T	4 44. Lines			4-801,802,8	303		-	Ť
18 Laurement/mersils cleaned & sanifized	4-601, 602, 702	100		4 45. Pets			6-501				τ
19. Food contact surfaces	4-202, 501, 701		_	_	il, and Grease Contr	ol	Ye	es N	Vo	N	/A
20. Non-Food contact surfaces	4-101, 601				e Interceptor Inspection						
21. Sponges/wiping cloths	4-101, 901			1000	e Interceptor Maintenance Log				$\neg$	1	
22. Manual/Mechanical ware washing facilities	4-301, 501			1 48. Grea	e Interceptor Signage						
23 Equipment/utensil storage	3-304, 4-903			1 49. Rend	ering Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904		$\perp$	SO. Aller	gen Aware ness Compliance	90.009(G)					
Item No.			-								-
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		11							/		
N = Non-Critical C = Critical	d S = Score	ľ	Minu	is 20 Pts. (Se	e Reverse Side)	Dai	200				
		·		7.		Reinspeet	ion Date:	_	-	-	_

Number of Critical Violations ______ These items require IMMEDIATE attention

Establishment: Worce ster	East M	·da	14			Date:	GIMI	2			_
Address: 420 600	after St					Score:	7/1/1/	90	10	,	-
Telephone: 508 799	3430	Typ	e of Op	eration(s):	O Retail		f Inspection:	/(	7/	15	-
Owner: WPS		ST.	ood Serv	ice	☐ Mobile	Rout		O R	pinc	neci	1
Person in charge (PIC): & Ch.	ery/ Johnson	OT	emporar	y	☐ Caterer	□ Com		-		_	_
	Cucicot	20	-	Schoo			Pisant Establishment	Oli	-		_
Food Protection Management		N	CS	1	y Facilities		T			-	7
PIC Assigned/Knowledgeable/Duties	2-101, 102	1000	4	25. Sewa			5-402, 403, 40	11	N	C	ł
FOOD				The state of the s	ts/Rodents		6-501	~		-	1
2. Food and Water from approved source	3-201, 5-10}	100	4	27 Hand	washing facilities/proced	ures	2 301,5-203, 2	04		V	1
3. Food Labeling / containers FOOD PROTECTION	3-302, 602		1	28. Plum	bing		5-201, 205				İ
4. PHF Temperatures	7 401 402 402	The same	1.1	29. Toilet	The same of the sa		6-302, 402, 50	ı			1
5 Facilities hot & cold holding	3-401, 402, 403 3-501		4	Personal Property and Personal	washing methods		5-202, 6-301				ĺ
6. PHF Cooked & cooled	3-501	1	4		ge/refuse/outside disposa		5-501,502				ļ
7. Cross contamination	3-301, 302, 304	100	4	32. Outer	the state of the s	60.	6-202		4		
8. Spoiled foods	3-101, 701	92	2	-	des/RodenticideApplicat /Walls/Ceilings	ion	6-202, 501,7-20	06	-		-
9. Damaged Foods	6-404		2	35. Lightin	THE RESERVE AND ADDRESS OF THE PARTY OF THE		6-201, 501		-		-
D. PHF Thawing	3-501		2	36. Ventile	A CONTRACTOR OF THE PARTY OF TH		4-202,204,6-20	2 101	-	_	
Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dressi	75-77-8-11-11-11-11-11-11-11-11-11-11-11-11-1	-	6-305	2,304	-+		
2. Food Handling	3-301, 304		2	Other			10.300		- 1	_	
Food temperature measuring device	4-204, 203, 302		1	38. Taxie N	Interials	100	7-201, 102	-	TO ST		
ersonal Hygienic Practices				39. Consus	toci Advisory		3-603	$\neg$		-	-
Employee Health	2 201		4	40. HSPR	quirements		3-801				
Employee Hygiene	2-401, 403		4	41. Confor	mance with HACCP Plan		8-201, 202, 203				
. Employee Clothing quipment/Utensils	2-304, 2-402			42. Premis			6-501				
Sanitation Methods	T4 700 703	-	-	43. Livings	Areas		6-202				
Equipment/utensils cleaned & sanitized	4-702, 703	187	4	44. Linen			4-801,802,803		T		
Food contact surfaces	4-601, 602, 702 4-202, 501, 701		4	45. Pets			6-501				
Non-Food contact surfaces	4-101, 601		2 2		, and Grease Co	ntrol	Yes	_No	D	N	k
Sponges/wiping cloths	4-101, 901	-	1	And the second second second	Interceptor Inspection			-			_
Manual/Mechanical ware washing facilities	4-301, 501	-	+;+		interceptor Maintenance I	og		4_			
Equipmen/otensil storage	3-304, 4-903				nterceptor Signage ng Documentation			1	-	-	
Single service articles/Reuse	3-304, 4-502, 904		11		ng Documentanon n Awareness Complianc	konnonces		-	_	_	
Item No.				DV. Atterge	n Awareness Complianc	590.009(G)			_1		-
1) Replace So	ap (0)	(an	el wa	1 <u>2</u> C	10/C (	~4)					
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				N 1	Wet b	201			_		
N = Non-Critical C = Critical	S = Score	M	linus 20	Pts. (See I	everse Side) □	Reinspect	tsaper 1	11	a	Ц	

# Of Seats	TOOD ESTA	DEISH	HAITE I.	41 1143F	ECHON REPO	ואכ	Page	3	of
Establishment: work.	7524	4	6	4- 50	-4002	Date:	67	.19	
Address:	LINE	BA	1 VC			Score:	0_/_		
Address: SKY	1051	Type o	f Ope	ration(s):	☐ Retail		Inspection:		
Owner: CTV 05	7 3 7	Food	Servi	26	☐ Mobile	Routi	-		
Person in charge (PIC): MORES									spection
Tetaon in charge (FIC). ALOALO	H-1	O Temp			□ Caterer	Comp	laint	☐ Inve	stigation
Inspector: DENEZ A	EVERY	O Othe	r			O New 1	Establishment	AHOL	CCP
Food Protection Management		NC	ISI	Sanita	ry Facilities		T	N	CS
1 PIC Assigned/Knowledgeable/Duties	2 101, 102		4	25 Sewa			5-402, 403, 4		0 3
FOOD					ts/Rodents		6-501		1 4
2. Food and Water from approved source	3-201, 5-101		4	27 Hand	washing facilities/procedur	15	2 301,5-203, 2	204	4
3. Food Labeling / containers	3-302, 602		I	28. Plum	bing		5-201, 205		1
FOOD PROTECTION				29. Toile	t Rooms		6-302, 402, 50	10	2
4 PHF Temperatures	3-401, 402, 403	100	4	30. Hand	-washing methods		5-202, 6-301		2
5 Facilities hat & cold holding	3-501	Sell	4	31 Garba	ige/refuse/outside disposal		5-501,502		2
6 PHF Cooked & cooled	3-501	1	4	32. Outer			6-202		1
7. Cross contamination	3-301, 302, 304	300	4	-	ides/RodenticideApplication	1	6-202, 501,7-2	.06	1
8 Sported foods	3-101, 701		2		s/Walls/Ceilings		6-201, 501		2
9. Damaged Foods	6-404	_	2	35. Light	2		6-202, 6-303		1
10. PHF Thawing	3-501		2	36. Ventil			4-202,204,6-20	32,304	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	The second second second	ing Rooms		6-305		
12. Food Handling	3-301, 304		2	Other					
13.Food temperature measuring device	4-204, 203, 302		1	38 Toxic			7-201,102		4
Personal Hygienic Practices	Teati	2000		h	merAdvisory		3-603		2
4 Employee Health	2.201	-	4		equirements		3-801	1939	2
5 Employee Hygiene	2-401, 403		4		mance with HACCP Plans		8-201,202,203		1
6. Employee Clothing	2-304, 2-402			42. Premis			6-501		1
Equipment/Utensils		-		43 Living			6-202		1
7 Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803		1
8 Equipment/utensils cleaned & sanitized	4-601, 602, 702	1000	4	45. Pets			6-501		1
9. Food contact surfaces	4-202, 501, 701		2	Fats, Oi	l, and Grease Con	rol	Yes	No	N/A
O. Non-Food contact surfaces	4-101, 601	$\rightarrow$	2	46. Grease	Interceptor Inspection		_ <		
1. Sponges/wiping cloths	4-101, 901				Interceptor Maintenance Lo	g			
2. Manual/Mechanical ware washing facilities	4-301, 501			48. Grease	Interceptor Signage				
3. Equipmen Vutensil storage	3-304, 4-903			49. Render	ring Documentation		1		
4. Single service articles/Reuse	3-304, 4-502, 904		1	50. Allerg	en Awareness Compliance	\$90.009(G)		SEE SEE	
Item No.									
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7 /	T CO.	VI.	2-0	-	DONE	n	onth	~~~	$\overline{}$
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	70	/	20	non	117- 1	TO R	- 0	0/	9
		- 82					)		
N = Non-Critical C = Critical	S = Score	Min	ws 20	Pts. (Sen	Reverse Side				
			-		MANNE MANNE	Quincas	art Place.		

Number of Critical Violations _____ These items require IMMEDIATE attention